



# jwu

JOHNSON & WJLES  
UNIVERSITY MAGAZINE

WINTER 2010

## High Impact Education





**CLOCKWISE FROM BOTTOM:** A JWU volunteer helps out in the Providence community; former University President John Yena '06 Hon. (center) launches construction of Gaebe Commons in 1990; the view from a bridge in Gamla stan (The Old City) of Stockholm, Sweden; JWU students in China; JWU trustee John Hazen White Jr. speaking to students in Providence.

## 04 THEN & NOW

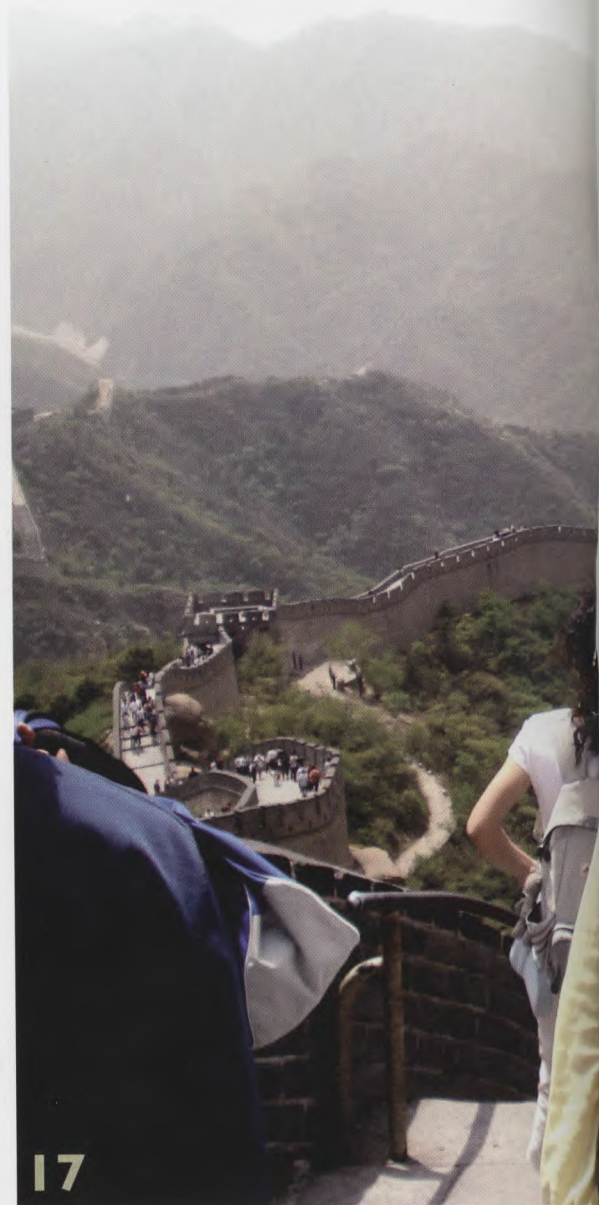
The construction of Gaebe Commons created an educational outpost that's played a pivotal role in the rebirth of downtown Providence, R.I.

## 17 GLOBAL PROGRAMS

Study abroad offers students a view of business in a foreign environment and the international experience increasingly necessary in the world marketplace.

## 29 COMMUNITY IMPACT

Beyond the classroom, the university is a significant economic engine in the four campus cities it calls home.



# High Impact Educ





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# ation





Our JWU community is as deep as it is wide. As a student, you form connections with your classmates and the university that last a lifetime. Faculty and staff shape this community through dedication in their daily work; while our programs provide the vital link to the larger business and industry communities our students enter and eventually lead. Our international students bring the world to JWU while our global affiliations make it possible for students to experience and influence the world. Our campuses provide the backdrop for this multifaceted community and significantly impact

the cities we are fortunate to call home.

This issue showcases these facets of the JWU community through the latest news from our campuses, programs and alumni. In our main feature, High Impact Education, we highlight a recent analysis of the university's community and economic impact nationally and in each of our campus cities and regions. Our other feature provides a look inside the study abroad programs that introduce our students to the global community. We also continue to highlight stories that demonstrate how our strategic plan, FOCUS 2011, is strengthening our entire university community.

Individuals shape a community. It's for this reason we've launched our first major alumni attitudinal survey — Alumni Speak. Your opinion matters, so please take the time to let your voice be heard. The survey will help strengthen our alumni community, and inform our alumni relations objectives and programming in the coming years.

You'll also notice a new section in the magazine — Then & Now. Each issue will take us back to a time that may have special meaning for you in the evolution of our various campus communities. We're interested in any photos or stories you may have for this new section, so that we can connect back to our roots as we reach towards our 100th anniversary. You've left your mark on the JWU community and we want to share your special memories and photos with our readers.

JWU could only have achieved its success as a career university because of the dedication of many individuals coming together for a higher purpose. Together we've achieved much, but there's still more to do. We hope that the stories of individual spirit in this issue inspire us all to keep working together to provide our students with the competitive advantage they need in the global economy. We're fortunate to be part of this unique JWU community and this community is a better place because of you. Continue to stay connected and make a difference — our students need you today more than ever.

Patricia McLaughlin, J.D.  
Senior Vice President of Institutional Advancement



**JWU**Alumni

*Connect. Inspire. Give.*

## JOHNSON & WALES UNIVERSITY MAGAZINE

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### JWU University President

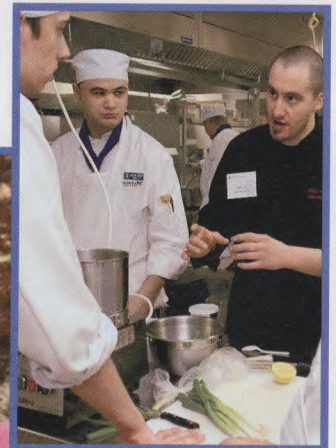
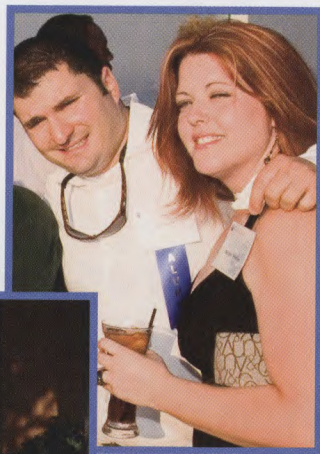
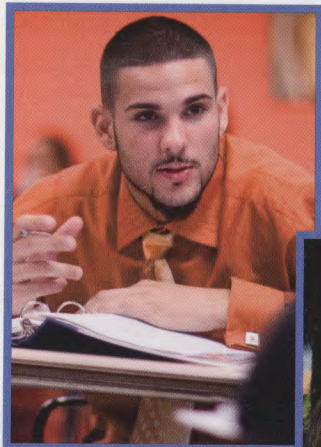
John Bowen '77

### Campus Presidents

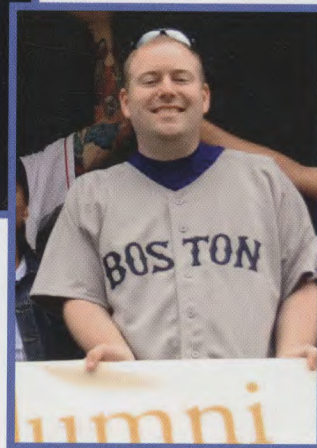
Irving Schneider, Ph.D., Providence  
Loreen Chant '89, North Miami  
Bette Matkowski, Denver  
Arthur Gallagher, Charlotte



## alumni speak: JWU ALUMNI SURVEY



# Let Your Voice Be Heard



Your opinion matters. We want to know what you think about the quality of your JWU student experience and what direction you would like us to take with our alumni programming.

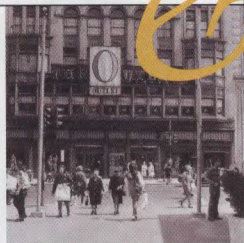
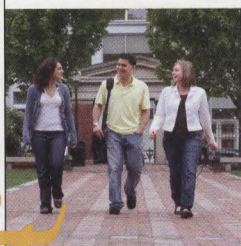
The Alumni Survey will take less than 15 minutes to complete and can be accessed online. Let your voice be heard. We look forward not only to hearing your thoughts, but implementing your ideas.

With more than 80,000 JWU alumni around the world, we want to work with you to strengthen that powerful network as the university marches towards its 100th anniversary.

**SURVEY URL:** <http://alumni.jwu.edu/survey>



# THEN



# NOW

## Gaebe Commons From Educational Outpost to Urban Core

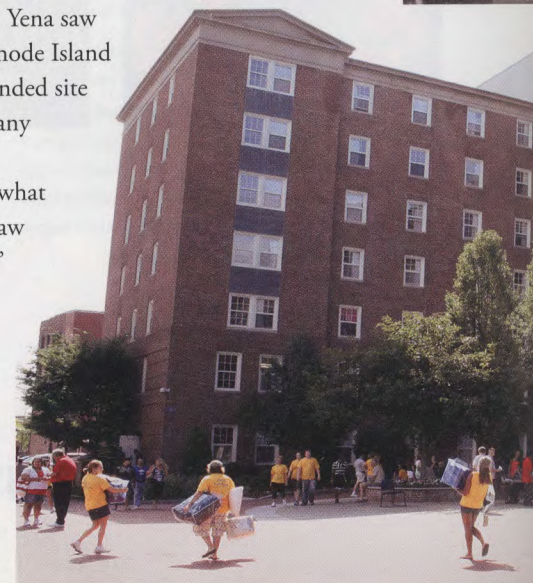
During the post-WWII years when Johnson & Wales was growing from a business school to a college, downtown Providence was the cosmopolitan hub of culture, art and commerce in Rhode Island. High-end department stores rivaled the Filene's and Bloomingdale's of other cities. Prime among them, The Outlet Company occupied an entire city block on Weybosset Street.

Between 1945 and 1985, the city's population declined by 40 percent. The growth of shopping malls in the 1960s saw an exodus of trade to the suburbs. In 1982, The Outlet closed its doors and in 1986 a suspicious fire gutted the once-grand enterprise. The resulting debris and toxic contaminants were an impediment to reuse and development of the site.

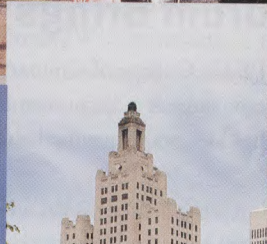
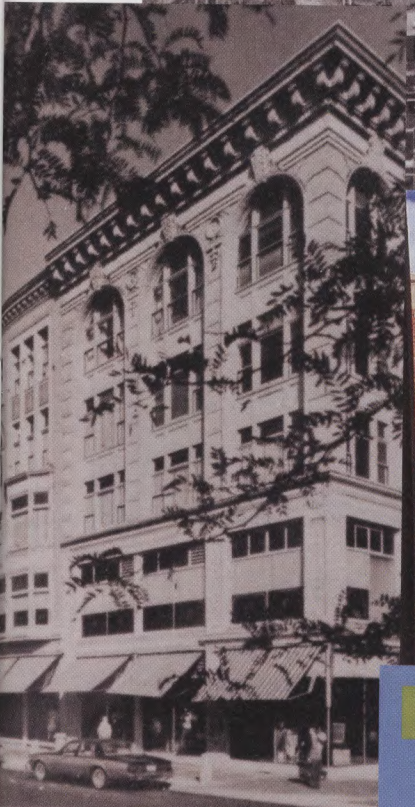
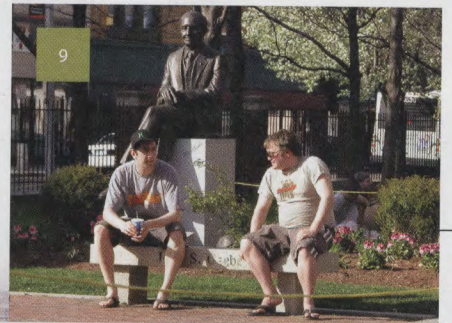
When former JWU President John Yena '06 Hon. came to the role in 1989, the university was housed in scattered buildings around downtown. His excitement was sparked by a presentation by renowned urban architect, Andrés Duany, to city planners, offering a vision for a downcity rebirth and a broadened sense of community. Yena saw Johnson & Wales at its center. Working in conjunction with the Rhode Island Port Authority and Economic Development Corporation, JWU funded site cleanup and when complete, purchased the land from the city. Duany drew plans for the university's growth.

Today Gaebe Commons and surrounding buildings are part of what Yena calls "a protected little enclave where our students can withdraw and still be part of the urban fabric and the green space of the city."

1. The Outlet Company
2. The Outlet fire of 1986
3. Demolition of the remains of The Outlet Company
4. John Yena (center) speaks from the construction site about his vision for the new Gaebe Commons.
5. Gaebe Commons today
6. The Del Sesto Clock Tower was built from the WJAR-10 antenna atop the Outlet Broadcasting Co., formerly housed in what is now The Yena Center.
7. McNulty Hall
8. Snowden Hall
9. Chancellor Emeritus Morris Gaebe '98 Hon., ever-present in statue on Gaebe Commons







PHOTOS FROM THE PROVIDENCE JOURNAL AND JOHNSON & WALES UNIVERSITY ARCHIVES



When Chef **William Idell '89** of JWU's College of Culinary Arts speaks about culinary nutrition, every culture "has a voice at the table." Idell believes there is a disconnect between nutritionists and chefs. He has simplified the math and science of nutrient-based guidelines into what he calls "food-based" guidelines that are more relevant in the kitchen.

Chefs can bypass the complexity of nutritional guidelines by sticking to a palette of flavors, lean meats and whole grains, Idell told the gathering. He incorporates five basic flavor profiles into his own guidelines: Latin, Mediterranean, North African, Asian and Indian. Each reflects the ingredients, spices, herbs and seasonings basic to that part of the world. “You can create a healthier version of a menu item without sacrificing flavor and taste,” Idell says.

Participants included local alumni who teamed up with JWU students in the kitchens where they were given a mystery basket and a limited amount of time to create healthful meals. Students exchanged tips from the classroom while the pros shared their experiences from the realities of the restaurant business.





"In addition to our economic impact, JWU contributes to the vibrancy of the City of Providence through the community service of our students and the successful careers and entrepreneurial spirit of our graduates."

— President Irving Schneider, Ph.D.

## 'Big Mama' Talks Toppoki

Hoping to make toppoki as popular as pizza, the Korean Ministry for Food, Agriculture, Forestry and Fisheries is promoting Korean cuisine globally. In September 2009, a film crew from the Korean Broadcasting System came to campus, along with South Korean celebrity chef, **Hae Jeong Lee**, known as "Big Mama," to document JWU students and chefs experimenting with toppoki recipes.



Toppoki, a traditional Korean dish once served to kings, is now a popular snack food available from snackbars and street vendors throughout South Korea. In its raw stage, toppoki, a rice-based product, resembles macaroni. It is extremely versatile and can be combined with any variety of vegetables, proteins and sauces.

**ABOVE:** Jeong Lee — "Big Mama" — (right), reviews a recipe with culinary students while filming a Korean Broadcasting System documentary on campus.

## Making a Home Away

The Ronald McDonald House is a sanctuary for parents of hospitalized children. For the past five years, students from the Feinstein Community Service Center have been volunteering once a week, bringing a touch of home to a stressful situation.

Students regularly prepare meals and interact with families staying there. "Just the smells of cooking alone make the house seem more welcoming and, well, hospitable," says chef instructor **David Rocheleau '01**, who directs JWU volunteers.

"The students bring an aura of professional conduct that enhances our mission, and they all have different backgrounds," said **Michael Fanton**, CEO of Providence's Ronald McDonald House. "I couldn't begin to calculate the volume of support from the university."

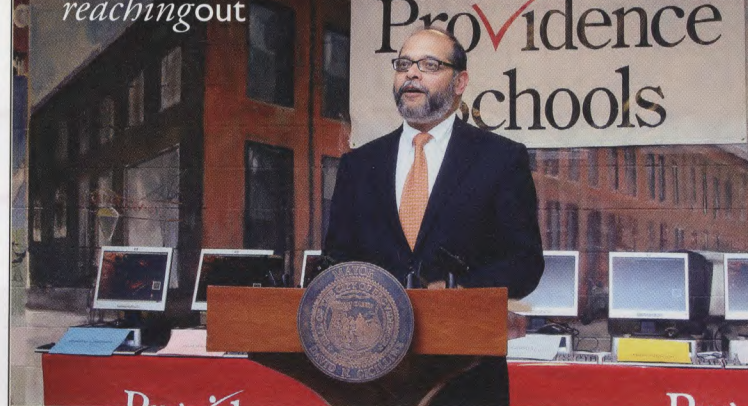
Fanton recalled volunteer **Ashly Wolff '08 M.B.A.**, who, while a JWU student, developed a relationship with a noted electronics retail outlet. Its donations of flat-screen TVs for each room, two personal computers and technicians to install them all, made the house even more comforting for the guests.

"I think the hospitality students get the biggest impact from their work here," says Rocheleau. "They get to use the skill sets that they learned in the classroom."

Volunteers tour the house, taking in the small touches like handmade quilts, that make the dwelling a home. They have a chance to talk to the house manager, **Linda King**, about the rewards and challenges of running a non-profit bed and breakfast for guests who truly need it.



**LEFT, L-R:** Students Christopher Phillips, Jessica Herbert and Anthony Zapata Jr., prepare a meal at the Ronald McDonald House.



## Keys for the City

**Akhil Gupta** (above), vice president of the Providence Campus, visited the Leviton Annex School in September 2009 to present refurbished computers to students. Through collaboration between JWU's Feinstein Community Service Center and Free Geeks Providence, JWU donated more than 100 computers to Providence school children. The units were gathered from a "computer graveyard" on campus, and Free Geeks cleaned them up and installed hardware.

## Finding Her Roots

To honor her grandmother's last wishes, author **Sadia Shepard** trekked through India to trace her roots. The Columbia University professor came to the university in November 2009 to discuss that odyssey and the resulting book, "The Girl From Foreign."



The daughter of a Muslim mother and a Christian father, at age 13 she discovered her grandmother was a member of an Indian Jewish community that she left behind when she married her Muslim husband. Shepard sought out descendants of one of the lost tribes of Israel, Bene Israeli, shipwrecked in India 2,000 years ago. During her two years in India and Pakistan, Shepard became a "reverse immigrant — going backwards to learn my heritage."

## Choosing Peace

There are 16,000 homicides a year in the United States. That stunning statistic came from **Teny Gross**, executive director of the Institute for the Study and Practice of Nonviolence, an organization located in Providence, R.I. that is committed to reducing the number of violent crimes. Gross spoke to JWU students in October 2009 about the transition from being an Israeli Army sergeant to his current position. The institute's street workers, all former gang members or criminals, work at community outreach, gang mediation and skills training to help lower the crime rate. They now help prevent the same kind of violence they once caused. "We are in the recycling business," Gross quipped.





## Marketing Students Pilot Project for (RED)

Veteran JWU Professor **Mark Neckes** always challenges his Principles of Marketing class. Through a pilot project he initiated for the fall 2009 term, freshman honors students developed an exercise for textbooks, designed three new products and marketing campaigns for (RED)<sup>™</sup> products and inspired a national competition for all future textbook users.

Neckes approached **Michael Solomon**, author of a principles of marketing textbook, to include an interactive project, piloted by his students, in the book. Enthusiastic about the idea, Solomon asked (PRODUCT)<sup>RED</sup> to partner. The initiative, created by rock icon **Bono**, uses red products designed for globally sought-after brands to raise funds to supply antiretroviral medicines to AIDS victims in Africa. Textbook publisher Pearson Higher Education also backed the exercise, providing editors and the author as resources.

**Julie Cordua**, (RED)'s director of marketing, and **Melissa Sabella**, executive editor from Pearson, flew to campus to outline an overview and insight into the (PRODUCT)<sup>RED</sup> brand. The honors class of 11 students embraced the project with zeal, says Neckes. Divided into three groups and targeting a college-age consumer, the students chose to design (RED) Nike sneakers, a Ralph

Lauren polo shirt and a JWU Wildcat t-shirt, as well as marketing campaigns for each.

At the final class presentation, Sabella and **Richard Keaveny**, director of digital learning and assessment at Pearson, and North Miami honors program coordinator, **Carol Koris, Ph.D.**, reviewed the projects. The editors were "blown away" by the caliber of the work, says Neckes. After consideration by (PRODUCT)<sup>RED</sup>, the POLO Ralph Lauren (RED) shirt with flags of African countries opposite the Lauren logo was judged to have the broadest potential appeal.

The students' exercise will be included in a marketing textbook and a nationwide (RED) competition will take place in the spring. All three JWU projects will be automatically entered for a trip to New York City where products will be presented to directors.

"Given the caliber of student we're attracting, I saw the need to build on our current curriculum to provide a more inspiring class project for this group of high-achieving students," says Neckes. "I can't wait to see what they'll be doing by their senior year."

View the winning group's promotional video:

Online > [www.youtube.com/watch?v=68iAqY7sClg](http://www.youtube.com/watch?v=68iAqY7sClg)

**BACK, L-R:** Carol Koris, Ph.D., honors program coordinator; Juan Guzman, Nicholas Wimett, Undrekeus Goodman, James Furcolo, Dondre Cattling and Professor Mark Neckes; **FRONT, L-R:** Lily Vazquez; Jessica Frazee, Jonele St. Valliere, Jermays Rivera, Vanessa Flemming and Anita Kwong, concluded the fall term with a product launch and marketing campaign for a worthy cause.





"As the world's economy becomes more connected, we have an obligation to expand our borders inside and outside of the classroom so that our students have the skills, cultural sensitivity and experience to be leaders in a global marketplace."

— President Loreen Chant '89

## Young Students Learn a Lesson in Golf

Focused on bringing Johnson & Wales University's academic programs to underprivileged children, head golf coach, **James Palmer**, and a group of golf management students visited Overtown Youth Center (OYC) in October 2009 for a golf lesson and a review of potential careers within the industry.

Palmer talked about what they would do on the greens and JWU students began by introducing themselves and their hometowns. Overtown students were amazed to hear that golfers came from all over the world — Australia, South

Africa, and New Zealand — to study golf management in North Miami.

The golf clinic was one in a series of programs organized to give Overtown students a better understanding of future possibilities. JWU students gave lessons on how to play the game and reinforced the benefits of hard work and dedication. "Through this partnership with Johnson &

Wales University, we hope to provide Overtown Youth Center students with opportunities for personal growth as well as exposure to career development opportunities," said **Carla Penn**, executive director of OYC. "Children who are exposed to extracurricular activities from an early age, are more likely to succeed in school and go on to have fulfilling lives as adults."

OYC provides Overtown children with a safe environment for educational, cultural and recreational activities.

**ABOVE:** Head golf coach, James Palmer, prepares Overtown Youth Center students for a golf lesson.

## CULINARY MEETS ART

Chef **Patricia Wilson**, along with culinary and baking and pastry students, created a display of desserts for guests at the Bakehouse Art Complex gallery in November 2009. In addition to their volunteer experience, the students enjoyed the artwork and spoke with artists.



## Insight from Fashion Central

**Debra Bartkowski '80**, assistant director of admissions, has an impressive background in the fashion industry and feels strongly about students experiencing the "center of the [fashion] universe" firsthand. That's why students enrolled in her fashion merchandising internship course get a view beyond the streets of Miami. "New York shows them exactly what the fashion capital is all about and solidifies everything that they learned in the classroom," says Bartkowski.

This year's four-day trip to New York City included visits with top executives in different aspects of the fashion trade: the fashion editor at the *Tobe Report*; a trend consultant at Promostyl; a lead consultant for Macy's; the director of marketing at the Color Association; a human resources professional from Toys R Us; a manager from Uniglo and executives from Saks Fifth Avenue.

"My goal in organizing this trip is to inspire them to pursue a position in New York — no matter the length of time — because the résumé building that takes place there is incredible," Bartkowski says. "They can't learn everything from a book, and to see what we teach on campus in action, acts as a great motivator."

During the term, the class met weekly. Students compared their experiences in their internships at such top Miami companies as Christian Dior, Next Models Management, Atico International, and the Design Center of the Americas (DCOTA).

**ABOVE, L-R:** Students Iasia Jenkins, Janessi Diaz, Jirkanny Sandoval, Rachel Rodriguez, Dominique Donald and Horatio Hope strike a pose in New York City on a fashion field trip in fall 2009.





## Class Service Requirement Leads to Global Opportunities

Sports/Entertainment/Event Management (SEE) major, sophomore **Brittany Ellingson**, a non-traditional student and graduate of the Chicago School of Massage, parlayed a spot as a volunteer into a job with the U.S. Paralympics para-cycling team and trips to Italy and England.

For her hospitality program community service requirement, Ellingson opted to assist at a U.S. Paralympics booth for the National Wheelchair Basketball competition in March 2009 at the Gold Crown Foundation in Lakewood, Colo. While there, she met the coach of the U.S. para-cycling team and asked if they needed massage therapists. She sent him her résumé and was offered a chance to serve as a *soigner* (French for “caregiver”) at the Olympic Training Center in Colorado Springs. When an athlete on a hand cycle was injured, Ellingson took him to the hospital and served as liaison to the team.

Her performance won her an invitation to the *Union Cycliste Internationale* (UCI) para-cycling world road championships in Bogogno, Italy, in September 2009, and Manchester, England, in November 2009. “These athletes train for months in adverse conditions, are very dedicated, are disabled and they win

medals, beat personal bests in competition, break world records and become world champions. And I was there,” she says excitedly. “I’m not only fortunate, I’m more than grateful.”

In November 2008, SEE major **Jessica Alley** sent an e-mail inquiry to the World Cup Lacrosse Web site, to ask about volunteering. The response — World Cup would pay for everything but the flight. She jumped at the opportunity.

The JWU junior spent two weeks in Prague, Czech Republic, assisting with event planning for the 10-day Women’s World Cup Lacrosse tournament. She helped with event set-up, take down and anything else that needed to be done. During the tournament, Alley was one of the key statisticians for the games.

“For two weeks, I was able to see a new part of the world, tour Prague and meet many female athletes from many countries,” she says. It opened a door to future prospects. In February, Alley headed to Vancouver, British Columbia, Canada, to work the Winter Olympic Games via Clean Event.

**ABOVE:** Brittany Ellingson, far left, joined U.S. Paralympics para-cycling team staff and athletes taking in the sights in Bogogno, Italy, when they weren’t vying for a gold medal.





"The potential our students have when they leave campus and place their roots in a community is limitless. The women and men who graduate enter places and businesses around the world where they are the leaders of tomorrow."

— President Bette Matkowski

## Cooking Up a Dream Delayed

At 71, **Harry Faircloth** is the oldest student on campus, and as spunky as any. Faircloth grew up with 24 aunts and uncles in Louisiana —13 of whom were adopted by his grandmother. He learned to cook at nine of his "aunts' apron strings." Yet his path to the College of Culinary Arts has taken many a twist.

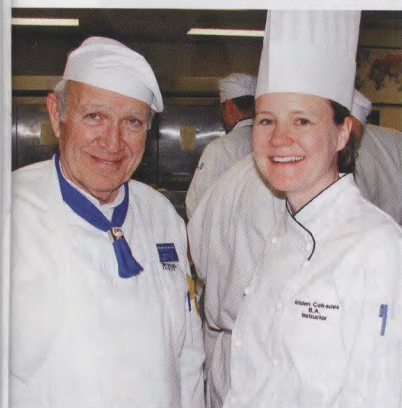
Faircloth studied geology at Louisiana State University in the late 1950s. After graduation, he sold encyclopedias door to door, sold commodities in San Francisco, moved to Denver 34 years ago to sell metals to the U.S. arsenals, and was president of a land acquisitions company before becoming president of Whitehall Financial Corp. for six years. Last year, he decided with adamancy, it was time to do what he'd always wanted: cook.

In summer 2009, culinary dean, **Jorge de la Torre**, met with Faircloth and advised him to look at other programs elsewhere. The culinary component of JWU's Garnish Your Degree program was grueling, de la Torre warned. Faircloth took it as a challenge. He looked, but returned to JWU. Sold by the high standards of professionalism he encountered with the staff, he also liked the fact "that you could eat off the floor."

Faircloth loves learning here and taking what he's learned from watching his aunts to his own kitchen. "These kids keep me young," he says proudly of his classmates. Making the dean's list with a 3.8 GPA is another source of pride.

It's rumored that his wife made him come to school to learn to cook for her, but he's quick to dispel the notion. His dream is to work in a test kitchen to refine products. "If this piece of my dream doesn't work out," he laughs, "then I'll cook for my wife."

**LEFT:** With the ever-present twinkle in his eye, Harry Faircloth poses with his chef-instructor, Kristen Cofrades.



## Grand Tour

**Stephen Nicolas '92** is general manager of Colorado's Keystone Resort. In October 2009, while snow piled up outside, 15 students from Professor **Scott Richrath's** Resort Management class toured the lodge, met with the staff of mountain operations, lunched with the staff of food and beverage operations and were guests at a meeting with the entire resort team where they got to query the experts. In preparation for their visit, students completed an in-depth study of the property. As a self-contained, full-service resort destination, Keystone provided an ideal enterprise to lend a perspective of real-world practice to in-class principles.

**ABOVE:** Professor Scott Richrath's Resort Management class visited Keystone resort, close to the Continental Divide, for a tour of operations.



## Opener Brings Wildcats Home

Without a conference affiliation, Denver student-athletes log thousands of miles across all four time zones for in-season competition. Travel has even fostered newfound rivalries among the JWU campuses. Denver men's and women's volleyball have each traveled to compete against Providence. Denver men's and women's basketball teams are in the midst of alternating home games.

So it was only right that the first men's basketball home game in the newly renovated Wildcat Center was a face-off between campus rival Denver and North Miami teams.

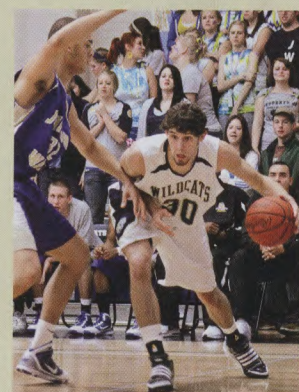
A sold-out crowd filled the gym to capacity. In front of a standing-room-only audience, the Denver Wildcats beat their North Miami opponent, 75–59.

Back to being a dynamic hub of campus activity, festivities at the Wildcat Center began with a pre-game tailgate party in the parking lot. School spirit injected infectious enthusiasm. Willie the Wildcat ramped up the crowd with his antics giving high-fives to the kids that filled the seats in the gym. Both Denver Campus President **Bette Matkowski** and North Miami Campus President **Loreen Chant '89** were on hand rooting for their teams.

"I hope that in the future our home games will always be like this," said senior **Andrew Baker**, a member of the winning team. "Sellout crowds, great campus support and of course the wins are awesome. It was an excellent beginning to our new facility, and I hope everyone involved will remember it for a while."

**TOP:** North Miami President Loreen Chant '89, far left, and Denver President Bette Matkowski, sat side by side though rooting for opposing teams when Denver faced off against North Miami.

**ABOVE:** Denver's Andrew Baker charges his opponent on a break for the basket.







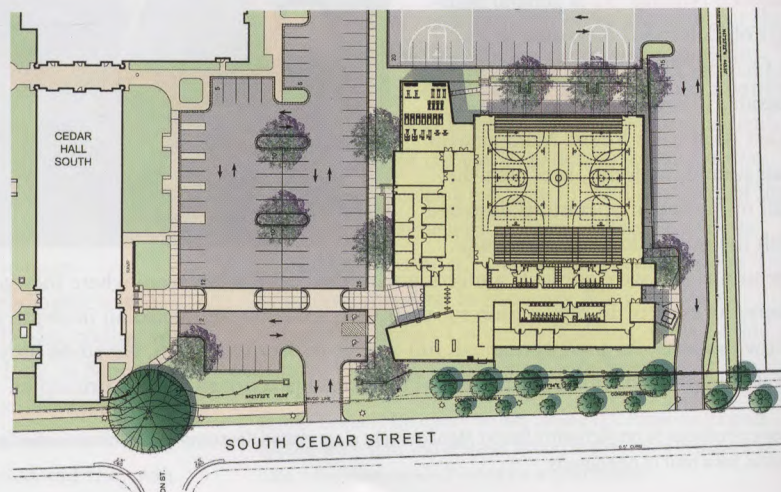
## Campus Readies for New Student Center Construction

With the media cameras rolling, balloons blowing in the breeze and students eagerly awaiting the anticipated news, Campus President **Arthur Gallagher** announced that construction is slated to begin in early 2010 for a new student center, with the opening projected for early 2011.

The building will be approximately 30,000 square feet and built on the residence hall parking lot on Cedar Street, adjacent to the Carolina Panthers practice field. It will include a gymnasium with bleacher seating for 600; a fully-equipped fitness center; aerobic exercise room; activity multipurpose room; offices for clubs and organizations and resource rooms; athletic offices; and varsity and general student locker rooms and showers.

"Our new student center is a clear demonstration of the success of our students in Charlotte, and another example of how our university's investment and our economic impact on this region will continue to grow in the years to come," said Gallagher.

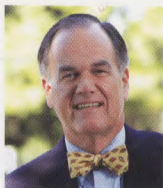
The center will serve the entire JWU student body and be home to JWU Wildcats basketball and volleyball teams.



**ABOVE:** President Art Gallagher announces new construction will begin in 2010.

**RIGHT:** Diagram of the proposed student center





"JWU is one of the best things to happen in Charlotte over the last decade. We bring a cultural and economic dimension to Charlotte that has not existed before — a comment I hear consistently from business leaders in the community."

— President Arthur J. Gallagher

## Business is Sweet

She has yet to graduate, but this entrepreneur is well on her way to a successful career, thanks to her College of Business studies and a love of yogurt. Senior **Stephanie Goldstein** and her family started Tasty Yo, a yogurt shop that serves all-natural, nonfat yogurt. Their product boasts live active cultures and probiotics, and is friendly to the lactose intolerant. They opened their first store in the heart of NoDa, on North Davidson Street, in July and recently signed a lease for a second store in South Charlotte.

Goldstein says the shop uses local produce from the farmers market, plays music from area bands, displays artwork from local artists and is green on all fronts. Cutlery is 100 percent biodegradable, the yogurt cups are recyclable and the paint is eco-friendly — even the welcome mat is recyclable.

"Opening my first business has been ... challenging, but very rewarding," Goldstein says. "My studies at JWU have made me extremely driven and aware of what is truly needed to run a successful business."



Stephanie Goldstein serves up a scoop of success.

## 'Hell's Kitchen' Comes Calling

For such a loud, angry and action-packed reality show, the "Hell's Kitchen" casting call that took place on campus was quiet, organized and quite civilized. Nearly 500 "Hell's" hopefuls from Texas, Florida and everywhere in between were lined up by 5:30 a.m. vying for a shot at fame. In groups of 10, they headed into the JWU Academic Center for a quick meet-and-greet with casting agents, then left hoping for a second callback. Charlotte student **Jason Devore** made it through a second round of interviews. Impressive, considering he was handling live interviews with the local early morning show "Fox News Rising," and helping with crowd control.



## NASCAR Auto Takes the 'Cake'

For some baking and pastry students, their first day of class was a jaw-dropping stunner. **Buddy Valastro**, star of the TLC reality show "Cake Boss," strolled in for a tour and impromptu lecture, and then asked students to help create a cake as big as a car — a NASCAR.

"Buddy," as he is known on the show, was in Charlotte preparing for the Retail Bakers of America exposition, and needed help with one of the largest projects he's ever taken on. The students had no idea what they were about to get into.

Under the guidance of Chef **Frances Burnett**, 25 students made 1,200 cakes over two days using 100 50-pound bags of cake mix and 600 dozen eggs. The student volunteers then spent hours with Buddy and the "familia" assembling the mammoth cake at the Charlotte Convention Center, from the tires and racing stripes to the fenders and detailed engine. It wasn't a piece of cake.

"After very long hours and a major disaster — the front end of the car fell off — the cake came together with everyone's hard work," said junior **William Aleshire**. "We got the job done with laughter, little sleep and thankfully, no tears."

In Chef **Amy Felder's** baking science class, Valastro told students that the success of his bakeshop is about understanding the science and chemistry of baking. The fourth-generation baker spoke of the challenges of converting and adapting some of his father's own recipes. "His enthusiasm for the subject matter was contagious," Felder said.

The mishaps and marvels of car creation were taped for a "Cake Boss" episode that aired in January. Bada bing!



TOP AND BOTTOM: Buddy Valastro of Carlo's City Hall Bake Shop in Hoboken, N.J., and his team of students flank their finished masterpiece. Assembly began from the wheels up, as students shaped every element in detail, including an eight-cylinder engine.



# Offering the Extras that Bring Education to Life

## At the Top of His Game



"Athletics are part of the total educational experience — a laboratory of life. So many intangibles of the workplace are fostered on the fields of play." For **John Parente**, executive director of athletics at the Providence Campus, sports and life are interchangeable.

In addition to overseeing 16 NCAA teams, intramural programs, athletics facilities, budget and communication and close to three dozen coaches and staff, he spends half of every month following teams at home or on the road. "It's the nature of the beast. Everybody who works here recognizes they're going to give up their nights and weekends for the kids." It's also a labor of love.

News and sports director for 20 plus years for former Kent County radio station WKRI-AM, writing columns and sports roundups for local print and radio, Parente came to JWU in 1995 to do sports information work, game updates, summaries, and report scores to media outlets. University programs

were "in a very embryonic stage." They'd expanded considerably by 2001 when he took over for **Tom Carmody** as director.

The \$1.1 million budget he calls "good bang for the buck," is stretched to fund all aspects of athletics from recreational to team. "Our students are competing in an intercollegiate environment with class and with honor. We have a coaching staff of teaching professionals who not only teach the game, but they teach life."

The lessons carry over. This year's 257 student athletes in Providence have a combined overall GPA of 3.12, the highest ever. In the past 18 months nearly 40 percent made dean's list, close to two-thirds with GPAs over 3.0.

He notes that organized programs are only 14 years old and growing. "Now it's up to the rest of the university to embrace them and build upon those areas of tradition that you find at other schools." Go Wildcats!

## Providing that 'Full-Life Gamut'

It's a short stretch for **Matt Sharp** to know what students want. Hired directly out of graduate school, he came to the Charlotte Campus two years after its launch, to coordinate activities and take charge of leadership training and student government. His task was to take his professional experience as a grad assistant and put structure and policy to the early vestiges of student offerings. "It was a challenge, but it was a great opportunity."

Although his background in hotel resort management is "unconventional" in student affairs, it meshes well, he says, with the university's career driven path and students' hotel and tourism background. Programs have grown so solidly that in August 2009, he was promoted to director of student activities, overseeing two professional staff members, 35 leadership students, 30 members of the Student Government Association, plus a myriad of clubs and organizations.

Though Sharp's challenges are similar to those on other campuses, Charlotte has a more formal setting, he says. Housed downtown in one two-block area in the middle of the business district, it includes a dress policy. "Students complain at first, but they enjoy being part of the business world while still being able to have fun realizing the student life experience. They get the full-life gamut," Sharp says.

From open house to orientation the message is delivered. There are clubs, organizations and teams that they can join. "They come onto campus expecting that they can get more out of their four years than just being in a classroom." Education only begins with a textbook.

"We want them to have a great time," Sharp says. "We also want them to leave here knowing that it's not just about the degree, but it's about growing personally and professionally. It's the holistic experience."

Matt Sharp, (back row, center, in yellow,) led an Emerging Leader Series Retreat, at Haw River State Park, N.C. in fall 2008.







## Exploring Unimagined Realms

Born in Cuba, raised in New York, New Jersey and Florida, **Maggie Jordan** brings the world to students on the North Miami Campus. Jordan joined Safety and Security six years ago, an exporter who'd decided on a career change. Three years ago she volunteered to serve as an advisor to the Cultural Living and Learning Community and the International Community in addition to her duties as campus student conduct officer. Her love for travel expands horizons. "I think like an international," she says.

The 27 students in the cultural community based in Lakeside Residence, learn about different cultures, foods, poetry, the arts and music, taking in exhibits, concerts, the ballet. "It's agreed that I don't tell them where we're going," Jordan says. "If we don't tell them, they participate and come back and say 'I never would have done that.'"

For the 30 to 50 members of the International Community, most of whom live off campus, Jordan's challenge is to bring the globally diverse group together. Orientation was set up to encourage cross-cultural bonding over activities like bowling and skating.

"It brought international students from being something of an underground network to above ground, where they feel empowered."

For the second year, the communities hosted World Celebrations so students in other parts of the university could see how countries represented in all parts of the school celebrate the winter holidays.

From the Baroque symphony, the ballet and Vizcaya to Washington, D.C., Little Havana and Colonial Williamsburg, members of learning communities are exposed to history, culture and geography as diverse as their origins.

"I don't want them to go back home thinking this is all there is to America or North Miami," Jordan says. "We can say to these students 'You were not just on campus, you were all over South Florida. This is America.'"

**ABOVE:** Maggie Jordan, back, far left, traveled with members of the International Community to Washington, D.C. for a lesson in American history.

## SPEAKING OF ADMISSIONS

Denver Campus tours take center stage daily with **Angie McCoy Alley** directing.

With degrees in communications and musical theater, the on-campus admissions officer runs the welcome center, makes arrangements for visiting families, trains student tour guides and teaches public speaking as an adjunct faculty member. "It's a beautiful fit," Alley says of her post. "I get to perform every day."

The Colorado native works to personalize visits by high school groups, prospective students and their families, setting up travel, lunches, class shadows and after-hours tastes of campus life. "Having the ability to make each visit personable and memorable is what I take to heart. I love making connections with students and 'my' families on a daily basis." She calls her duties to train, schedule and supervises 18 student tour guides, "an awesome job," with characteristic enthusiasm. "I can help these students represent themselves and Johnson & Wales well. It's satisfying to watch my students connect with prospective students."

And connect they do. Two to five families visit campus daily, rain or shine. "Tours run all year long. Today is a balmy 8 degrees and we have tours out there," Alley says with a warm chuckle.

Students who decide to come to Denver tell her they're drawn to the professional and congenial atmosphere and to the beauty of the campus. "We communicate efficiently ... The Denver Campus is a happy, friendly place to be."

Teaching as an adjunct professor only adds to her own excitement about her place at JWU. "I get the privilege and opportunity to teach public speaking here, as well," she says. "I always wanted a job where I got paid to talk."



Angie McCoy Alley, Denver on-campus admissions officer, guides viewers through a tour of JWU's Web site.



# Should restaurants be required to display nutritional information for all menu items?

In the face of skyrocketing healthcare costs and a national pandemic of obesity, state and federal regulations are placing increased responsibility on food vendors to provide details about their offerings. Lee Gross '96, chef consultant and personal chef, and Tom Condron '88, restaurant owner and executive chef, weigh in on the pros and cons of mandating disclosure.



Lee Gross '96 is the chef consultant to M Café de Chaya, a Los Angeles-based restaurant group specializing in "Contemporary Macrobiotic" cuisine. Gross has served as private chef for a celebrity clientele including Gwyneth Paltrow and Antonio "LA" Reid.

Short of a systemwide food revolution (spurred perhaps by more radical healthcare legislation which would make actually keeping people healthy top priority), the small step of requiring restaurant operators to disclose nutritional breakdowns of all menu items would bring a greater level of responsibility and accountability to the industry.

Despite recent health and ingredient-focused trends in advertising, the quality, nutrition and integrity of food products at many chain restaurants remains staggeringly low. This is first and foremost an ill effect of an over-consolidated, industrialized food system, which provides operators with low food costs and wide margins, but offers dubious nutrition for consumers. Is it any wonder that there is reluctance to shed light on the nutritional integrity of the food we serve?

Chemically intensive growing practices, the ultra-

refining of commodity crops into highly processed and denatured industrial food ingredients, overuse of chemical additives and preservatives and the processing, storage and long-distance shipping of so-called "fresh" product, has resulted in food that is so nutritionally challenged it requires "fortification." Full of poor-quality fats, simple sugars and refined carbohydrates, the typical fast-food meal contains most, if not much more of the recommended daily intake of fat and (empty) calories for the average adult.

The Labeling Education and Nutrition (LEAN) Act of 2009 outlines a uniform national nutrition standard, and sets a single set of guidelines of how nutrition information is to be calculated. The proposed legislation would bring us one step closer to a more transparent food system, a more empowered consumer and ultimately, a healthier society.



Tom Condron '88 is owner and executive chef of The Liberty, the first gastropub in Charlotte, N.C. Previously with Harper's Restaurant Group, he opened many of the city's best restaurants. He has worked for eight Michelin-starred chefs throughout his career.

Nutritional information on menus is a myopic, nanny-state idea. Here's why:

Cost. Most restaurants are small businesses. Who will pay for the analysis? Sure, there are computer programs that will assist, but how many small business owners can afford or have the technological know-how to properly employ them? Costs of sending items to a lab to be sure no one is fibbing have to be factored in. Menu change? Forget about daily specials or improvisational cooking.

Practicality. How will we make sure that every protein is cut EXACTLY. Is that 8-ounce portion of meat in that nutritional count actually 8.5 ounces? What happens when you add an extra splash of cream to that sauce for taste? Two pats of butter instead of one? Careful with the salt! Did you use pan release or olive oil on that grill?

Joy. Must we suck it out of everything? Eating is one of life's great (legal) pleasures. Aren't we asking people to worry over every choice they make? Can't dining be

unfettered by the day-to-day stress of the harping minutiae in our lives?

Regulation. Impractical, awkward, idiotic. How will accuracy of information be enforced? Don't health inspectors have enough to do? They'll be chasing taco trucks down South Boulevard because some burrito was reported to be slightly too delicious (i.e. caloric)!

It won't matter. Most people eat at home. Obesity rates have risen over the last decade. Since most food cooked at home is store-bought, it has the nutritional information available on the label. It's the biggest flaw in the argument. More information hasn't resulted in lower rates.

You can't fix America's health and eating problems on the backs of small restaurants, no matter how many laws you enact. Only good parenting, schooling and a change in how food is made and marketed will help. Leave the little guys alone, please. We have enough on our plate already. (Sorry. Bad pun.)



In 1923, a professor at the University of Delaware sent eight students to Paris. He called his experiment the “Foreign Study Plan.” It was an unconventional idea at the time, and many decades would pass before study abroad became commonplace in the United States. Even as international programs expanded in the 1970s and 80s, the practice was most common among foreign language students, and not those pursuing other areas of study.

Times have changed. According to the National Association of Foreign Student Advisers: Association of International Educators, more than 240,000 U.S. students were enrolled in a study abroad program in 2007. As careers and industries become increasingly global, more and more students recognize that international experience can transform a career trajectory.

At Johnson & Wales, where there is a natural emphasis on experiential learning, a strong international program has become an important component — and selling point — to the educational landscape.

“Most students come to college without any international experience,” says Erin FitzGerald, dean of international programs and development. “The opportunity to leave the country and explore a field of study in a foreign environment offers students personal and professional benefits that are hard to duplicate in the classroom.”



# The Global Advantage

BY MELISSA WITHERS





Chief among these benefits, says FitzGerald, is a working perspective of how an industry functions both domestically and internationally. "The JWU international programs provide students with an opportunity to understand the global intricacies of their discipline and see how their field of interest is managed in a foreign environment. This comparative approach gives students a valuable way to understand their discipline, while challenging them to become better, more creative problem solvers."

Thriving in the study abroad experience often speaks to a student's ability to excel in new and challenging settings, says FitzGerald. For students of any major, the skills they use to navigate a foreign city or work across a language barrier are the same skills they will need to adapt to a challenging work environment, and tackle problems with confidence.

Many students understand the importance of developing globally relevant skills, and demand for international exposure is on the rise. Nearly 500 JWU students go abroad each year, says Elizabeth Allsworth, director of JWU's Study Abroad program. Allsworth coordinates more than 25 programs that send students to some two dozen countries around the world.

**"The JWU international programs provide students with an opportunity to understand the global intricacies of their discipline and see how their field of interest is managed in a foreign environment."**

—ERIN FITZGERALD, DEAN OF INTERNATIONAL PROGRAMS AND DEVELOPMENT

She has the pleasure of working with students before and after they embark on study abroad. From this unique vantage point, she sees firsthand how the experience can change a life. "When students return from their international experience they return with more than a sense of personal accomplishment. There is a sparkle in their eye, a different sense of purpose and energy. You just know that they are visualizing their lives and their careers in a new way."

For business students, JWU offers options in many countries. A popular choice is Sejong University, in Seoul, South Korea. There, students gain firsthand knowledge of how

## study abroad: student clicks

Memories of 2009 study abroad were captured on camera and submitted in the annual photo contest hosted by JWU's Study Abroad Office. Every year participants from all campuses enter photos of some of their favorite moments. All submissions are framed and the exhibit travels to each campus and is displayed for the entire community to enjoy.

Images shown here from top to bottom (left to right):

*"The fish markets in Siracusa, Sicily"*

Megan Carlsen '10, Food Service Management  
Italy, College of Culinary Arts

*"Johnson & Wales students exploring the inside of an alpine glacier"*

Andrew Maury '10, Food Service Management  
Switzerland, College of Culinary Arts



cultural, socioeconomic and legal dynamics influence entrepreneurship, trade and business. Visits to businesses, government and financial institutions and on-the-ground projects provide a deeper knowledge of how multinational and domestic organizations operate.

Culinary arts students can learn the ropes of European cuisine through activities like JWU's Switzerland program. In addition to working with products and producers central to European cooking, students examine the cultural context of the foods they are preparing. Seminars, practical kitchen courses and excursions to world-famous culinary destinations throughout the country add breadth to their knowledge.

Even freshmen have an opportunity for overseas study through JWU's Sweden program at the IHM Business School in Göteborg. Students get a full-immersion experience, taking courses with IHM faculty who offer international perspectives and teaching styles.

Matthew Jacobs '11 is quick to acknowledge that the opportunity to study in Sweden during his first year had a profound effect on his personal and professional development. "Being an international business major, the study abroad experience followed me back to the United States with real-life applications that I used in class and in my work," says Jacobs. "The experience forced me to learn a lot about myself, my strengths and weaknesses and where I wanted to see myself in the future."

The experience can also have a powerful influence on a student's career plans.

"In just about any industry, individuals need to learn to work with people, colleagues and customers from other cultures," says Fitzgerald. "JWU students who study abroad develop a unique cultural competency that many of their peers do not. It makes a difference to an employer to know that a student has international experience."

Jacobs agrees. "Studying abroad offers very strong advantages when heading into the marketplace and preparing to find a job. The most obvious benefit is incorporating this experience into your résumé and work experience. Beyond that, it gives you real life situations, struggles and successes that you can draw upon while on the job, to solve problems or achieve a better outcome."



*"This is a picture at Inverlochy Castle. It was built in the middle of the 13th century and its ruins were all original."*

Christina Newell '11, Software Engineering  
England and Scotland, School of Arts & Sciences

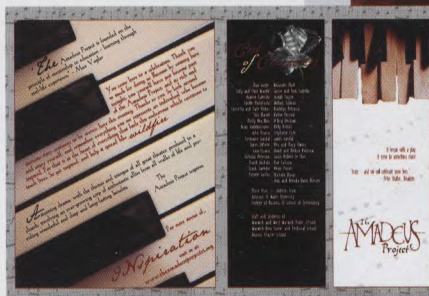
*"This is a picture taken on a field trip to an open market in Chiang Mai, Thailand. Our chef bought and allowed us to sample many things including a fresh coconut."*

Amanda Dansereau '10, Culinary Nutrition  
Singapore and Thailand, College of Culinary Arts

*"Gamla stan is one of the best preserved medieval centers in the world and it is the city's oldest attraction ... where medieval culture and a modern Scandinavian atmosphere and design blend to create a captivating, wonderful city."*

Katherine Larson '12, Intl. Hotel and Tourism Management  
Stockholm, Sweden, All Colleges





**RIGHT: L-R:** Jonathan DuPaul '12, Christopher Rosario '10, Amanda Lada '09, Michelle Morin, CoB assistant professor, and Bruce Millard '10 gather at a press party in June 2009 at Pizzico Ristorante in Providence.



## Art, Business and Education Share Center Stage

For more than 200 JWU students and faculty at the Providence Campus, The Amadeus Project was an opportunity to contribute talent and skills to a groundbreaking educational effort. Using community service learning to create and promote art in the face of arts education budget cuts, the collaboration brought JWU College of Business and School of Technology students and faculty together with a local theatre group, along with students and educators from other Rhode Island schools and colleges.

Based on **Peter Shaffer's** play about Mozart, "The Amadeus Project" was founded on the principle of mentorship in education — learning through real-life experience," says **Max Vogler**, coordinator and lead actor.

Under the guidance of College of Business Assistant Dean **Joanne Galenski '93, '96 M.S.** and CoB faculty members **Michelle Morin**, **Erin Wilkinson**, **Rae Coloura** and **Frank Duchala**, students devised business and marketing plans, created marketing materials, raised funds and staged media events. **Amanda Lada '09**, team leader, handled message strategy and media. Senior

**Christopher Rosario**, creative team leader and production manager, secured thousands of dollars in pro bono services from Graphic Innovations in Warwick, R.I. Senior **Bruce Millard** created a fundraising brochure and video. With guidance from School of Technology faculty, sophomore **Jonathan DuPaul** designed a Web site. Nova Marketing in Boston, Mass. brainstormed with students and later hired Lada and Rosario as interns.

All involved played the roles of both teachers and students — those on the business side learned from the artists, and vice versa.

"Working with Johnson & Wales was a perfect fit," says Vogler. "Their practice of putting students out into the world working in real situations reflected our approach during The Amadeus Project ... The caliber of the students' work was exceptional and it helped to guarantee our success as a nonprofit organization."

The production opened in November 2009 at Beneficent Congregational Church in Providence to a full house and rave reviews from the media.

**Online** > [theamadeusprojectri.org](http://theamadeusprojectri.org)



## > quick take

Associate Professor Alexander Katkov presented "The Influence of the Recent Economic Crisis on Oil Prices" at the Second International Conference on Energy in the XXI Century: Economics, Politics, Ecology, in St. Petersburg, Russia in October 2009. His 2008 presentation "The Influence of Oil Prices on the Speed of the Economic Growth" is published in materials from the first international conference.

## Optimism High Despite Lull in Tourism

Anguilla, with its 33 beaches and powder-soft sand, is best known as a tropical tourist destination. But even there, economic problems beyond the island's shores have taken a toll on tourism.

"The number of tourists visiting Anguilla has declined significantly ... Every month in 2009 has shown a decline in tourist arrivals compared to the corresponding period in 2008," says **Andrew Gumbs '95, '98 M.S.**, director of internal audit for the island. The majority of tourists are from the U.S., Europe, Great Britain and other Caribbean islands, he adds.

Gumbs' work includes developing and driving policies and procedures for the government and quasi-government agencies including the tourism office. "Everything is planned around tourism," Gumbs says. "Within the labor force, tourism has quite a few jobs, including the restaurant element. It brings in a substantial amount of money."



Andrew Gumbs '95 '98 M.S.

Fortunately the island has other industries generating money and jobs including construction, banking and government.

Anguilla is also making strides in education and technology. A two-year college is slated to open in 2010, with hospitality courses to be among the first offered. Anguillans also have access to distance learning through the University of the West Indies. The entire government is computerized with wireless access available. "I think it is one of the few islands in the Caribbean

that has the whole government up to date in technology," says Gumbs.

The native Anguillan is optimistic about his homeland's future. "Anguilla has the potential to rival any tourism country, but I think they have to plan, because right now it is a difficult time in the world."

Online > [brogel3@yahoo.com](mailto:brogel3@yahoo.com)

## BRIEFS

**Tom Monahan**, director of the Spectrum Portfolio-Education Center (SPEC) Creative Advertising program in the College of Business, was the featured speaker at the inaugural meeting of the Association of Marketing and Public Relations of Rhode Island in October 2009 in Warwick, R.I. His topic was "Will Twitter Spread to Mars?"



Tom Monahan

Hundreds of golf clubs, balls, bags, teaching materials and hole flags were donated to Inner City Youth Golfers Inc., based in Palm Beach, Fla., by the College of Business at the North Miami Campus, under the direction of **Larry A. Rice, Ph.D., '90**, campus vice president and dean of academic affairs. The items will help establish a new youth golf program at Miami's Overtown Youth Center.

Miss New Jersey International, **Brielle LaCosta**, has been named spokesperson for The Luca John Foundation. Founded by **Kevin Baranowski '02**, and wife, **Nicole Flynn Baranowski '02**, the nonprofit provides financial assistance to families who lose an infant child and do not have the means for a proper burial. It is a key resource for hospitals and social workers.



Lisa "L.A." Pomeroy '92

## Riding High

**Lisa "L.A." Pomeroy '92** earned honorable mention from the American Horse Publication's Awards for Excellence in equine publishing under the category Feature Article Circulation Under 10,000 for "The Art of Roping," published in *The Score*. Pomeroy and friend **Claudia Sarti** co-founded and organized the first Canter Against Cancer benefit trail ride in October 2009 in Southhampton, Mass. The event raised funds for a medical scholarship in memory of the late **Dr. Jerri-Nielsen FitzGerald** at her alma mater, the University of Toledo. Pomeroy and Sarti were friends of FitzGerald, known for treating her own breast cancer while based at an Antarctic research station. Pomeroy, an equestrian sports journalist and publicist, also wrote the story "Equine Service Leaves Clients Riding High," in the Fall 2009 issue of *JWU Magazine*.



**RIGHT:** Mitchell Feinstein '84 prepares an omelet garnished with fresh berries and an edible orchid, for a guest at Home & Hospice Care of Rhode Island, in Providence.

### > did you know?

Assistant Professor Rolando Robledo '95, '06 M.A.T., was featured in an episode of the PBS children's program, "FETCH!" in October 2009. The JWU chef and two students from the Providence Campus Green Collaborative demonstrated how to make a healthier lunch.



## Comforting with Food When Few Comforts Remain

The average stay of a terminal patient at Home & Hospice Care of Rhode Island (HHCRI) is five days. As executive chef, **Mitchell Feinstein '84** feeds body and spirit.

In September 2008, he visited his father-in-law at the center. Three months later the position of dining services manager was advertised. "We believe his hand was instrumental in guiding me here. I knew what care he received, and we were at his bedside when he passed away," Feinstein says. "It was a gift he gave us. Then he gave me another gift to pay it forward."

Feinstein and his staff of three make fresh food every day from 7 a.m. to 7 p.m., serving those in end stages of life and offering support for their families. He puts extra care into patients' dishes, garnishing with edible orchids and granting special requests. There are no dietary restrictions. "I had a woman yesterday that wanted fish and chicken for breakfast with her eggs and

pancakes. It's whatever they want." Feinstein added kosher food to the menu after a patient's wife suggested it. He took such care in making a requested peanut butter and jelly sandwich, with freshly baked bread, the guest's family was moved to tears.

The HHCRI facility, the first with a kitchen, opened in June 2009 after being refurbished with light-colored wood floors and furniture and lots of windows for sunlight. Just outside of Feinstein's shiny stainless steel kitchen is a big, bright room with tables, food and coffee for family members. A nutrition station with hot soup and snacks is open around the clock. "I haven't met a nicer group of people," he says. "They come in to grab a sweet or a cup of coffee. They are very appreciative of whatever amenities we have."

**Online** > [mfeinstein@hhcri.org](mailto:mfeinstein@hhcri.org)



Vicky Moore '02 was featured in the November 2009 issue of *Esquire* and named one of Four Breakout Chefs to Watch by food critic John Mariani. Moore is chef de cuisine at The Lazy Goat in Greenville, S.C.

## Noted Chef Turns Global Recruiter

**Barak Hirschowitz '92** shifted gears in his career in 2004 when he went from being executive chef at Tides Restaurant in Cape Town, South Africa, and named "one of the country's great chefs" by *Food & Wine* magazine, to opening his own company, Hospitalio Recruitment.



Hospitalio grew quickly, recruiting globally for hotels, restaurants and cruise lines for

such brands as Starwood Hotels, Hilton International and Royal Caribbean, plus smaller, luxury properties. Hirschowitz runs the company with business partner, **Kyle Owens**, out of offices in Sarasota, Fla., and Cape Town, where he was born.

Hospitalio recruits for mid- to senior-level positions, mostly in the expatriate environ-

ment, sourcing Western professionals and expats to work for clients in places like the Middle East, Asia and Africa.

Many companies offer expatriate packages to sweeten the deal including a tax-free U.S. salary (up to about \$80,000), housing, transportation and health benefits and 30 days vacation. "In this environment, when you're struggling to find a position in the U.S., it's not a bad opportunity to go overseas, earn some money tax free and have most of your daily living expenses paid for by the company," says Hirschowitz. "It's a good way to get some international experience."

Although Hospitalio doesn't source in the U.S. for recent graduates, Hirschowitz does have some advice — learn another language besides English. "The world has changed, and most companies have become very international, especially in the hospitality industry."

Online > [barak@hospitalio.com](mailto:barak@hospitalio.com)

## GOLD STANDARD

Three chef-instructors from the Providence Campus captured gold medals at the 141st Salon of Culinary Arts in November 2009 in New York City. The competition is held by the Société Culinaire Philanthropique in conjunction with the 94th Annual International Hotel/Motel and Restaurant Show (IHMRS). Winners included **Chef Robert Zielinski '75, C.E.P.C.**, for his salt dough sculpture; **Chef Ray McCue '01, C.E.C.**, for his seafood platter and **Chef Juergen Knorr, C.E.C.**, for his poularde platter. He was assisted by colleagues, **Chef Ronda Robotham '83 '02 M.A.T.** and **Chef Steve Scaife '92, '98 M.A.T.**

The Salon of Culinary Arts is an exhibition that showcases the knowledge and skilled workmanship of the culinary, pastry and baking professions.



ABOVE: Winning salt dough structure by Chef Robert Zielinski '75, C.E.P.C.

## Bringing East and West Together



In 2004, Johnson & Wales began a partnership with a school in Singapore that has grown beyond expectations. The Advanced Culinary Placement Diploma (ACP) program at At-Sunrice GlobalChef Academy has seen more than 100 students from 25 different countries earn their diplomas. More than 60 JWU faculty members from the four campuses have visited to teach Western cuisine, leadership and communication alongside At-Sunrice instructors who represent 10 countries and teach Eastern cuisine and culture. Since tourism is a large part of Singapore's economy, **Kwan Lui**, director of At-Sunrice, says it is important for students to learn both styles of cooking.

Students spend one month on a specific skill set in the classroom and then apprentice for three months at one of Singapore's five-star hotels, putting what they've learned to work. Many are hired by the hotels where they apprentice.

"It has been an incredible experience and opportunity," says Lui, who visited two JWU campuses in November 2009. "JWU faculty members come and share their knowledge and experience. Our faculty members learn a lot about the JWU philosophy."

Online > [www.at-sunrice.com/default.aspx](http://www.at-sunrice.com/default.aspx)



TOP: John Woolley, front and center, from the Denver Campus is joined by At-Sunrice Chef Ram, front, second from left, and students in front of the At-Sunrice GlobalChef Academy in Singapore.

BOTTOM: Providence Campus instructor Peter Kelley teaches At-Sunrice students how to cook coq au vin.





Leslie Jean-Pierre '91 in the Republic of Guinea, West Africa

## Peace Corps Experience Lives on

**Leslie Jean-Pierre '91** was in the Peace Corps from spring 1994 through December 1996 in the Republic of Guinea, West Africa. Working in preventative health care and community development, he applied for, and received a grant to build a health center. But his involvement with the organization did not end there.

When Jean-Pierre returned home to New York City, he went to work for the New York Peace Corps office, first as an intern and then as a recruiter. Through his job, he met other returned Peace Corps volunteers with experiences similar to his. "A lot of Africans in the Peace Corps asked me about the amount of people of color who join the Peace Corps ... I asked if they were interested in starting a group to promote the Peace Corps among minorities." It led him to found the Minority Peace Corps Association (MPCA) in 2001.

MPCA now has close to 300 members and is open to any returned Peace Corps volunteer, their family and their friends. Its mission is to promote community service, raise awareness about the Peace Corps, and provide support to returned and serving volunteers of color.

Beyond being president, Web master, board member and advisor for MPCA, Jean-Pierre also runs two tech companies he founded, TJP Networking and Geeks and Co.

About his own Peace Corps experience, Jean-Pierre says, "I learned to appreciate all the things about my culture in America, and I learned to appreciate things about other people's cultures and to share — to take a little bit from my culture and share with them, and take a little bit from their culture and understand how and why they do things."

**Online** > [geeks@tjpnetworking.com](mailto:geeks@tjpnetworking.com)

### > did you know?

Providence Associate Professor Jennifer Galipeau appeared on Fox Providence's "The Rhode Show," in November 2009 with tips about holiday and gift-giving etiquette.



Denver Campus Associate Professor Kimberly Tranter and six hospitality students attended the Governor's 2009 Conference on Tourism in Pueblo, Colo. Tranter also accompanied nine students to the Colorado Hotel & Lodging Association Conference at the Broadmoor in Colorado Springs.

## All in the Marrakech Family

Working for a family-owned business has its plusses, even if you're not a member of the family. **Nafissa 'Nina' Saidi '02, '04 M.B.A.**, director of revenue and sales for Es Saadi Gardens & Resort in Marrakech, Morocco, can attest to that.

Saidi oversees revenue management, sales and reservations for the luxury resort that dates back to 1952 when **Jean Bauchet** built Casino de Marrakech, Africa's first casino. Since then Bauchet added a five-star, 150-room hotel, 90 suites, 10 villas, meeting rooms, swimming pools, restaurants and much more.

The familial atmosphere and service at Es Saadi prevail. Guests "get to know the resort in a more personable way when the owners are in the lobby welcoming them and inquiring about their stay. It impacts their overall experience," says Saidi. For employees, working for a family-owned business allows for more flexibility and empowerment, and "enables creativity and

thinking outside of the box ... It allows us to react quickly to guests' needs," she says. This personalized customer service has paid off — 30 percent of the guests are repeat visitors.

The Es Saadi is now run by three generations of the Bauchet family, and Saidi feels like a member of the family herself, not just an employee.

Despite economic woes, the resort has had increasing numbers of guests over the past months and the tourism in Morocco has remained steady. With tourism doing well, Saidi has seen some interesting hospitality trends in Morocco including vocation vacations. "The concept of vocation vacations is to learn a new skill or to realize a dream while on vacation." The Es Saadi plans to start two-day cooking courses for guests this year, teaching traditional Moroccan cuisine and Moroccan fusion, and coupling that with wine pairings.

Online > [nsaidi1978@gmail.com](mailto:nsaidi1978@gmail.com)

## Framing a Place in Time

"One of the most enjoyable experiences of photography is capturing the moment, the thought, the event, the light, just as it happens, and then in a flash it is gone. To have that memory remain permanent and last a lifetime," says **Lena Thomas '95**. Thomas, a travel-tourism graduate, is now a stay-at-home mom who takes every opportunity to see the world. She's been taking photos for more than 25 years. An exhibit of Thomas' photography taken in Africa, Asia, Europe, the Middle East and the Caribbean islands was on display at the Brockton Public Library in Brockton, Mass. in July 2009.



LEFT TO RIGHT: Photos from Lena Thomas' '95 exhibition include "Riding the Rickshaw," taken in Delhi, India; "Sisterhood" in Agra, India; "Best Friends" in Delhi.

## BRIEFS

**Caroline Cooper, Ed.D., C.H.A.**, former dean of The Hospitality College at the Providence Campus and now a professor in the Alan Shawn Feinstein Graduate School, was named Certified Hotel Administrator (C.H.A.) Emeritus by the American Hotel & Lodging Educational Institute at its annual Celebration of Excellence Breakfast in November 2009, in New York City. Cooper also received the Anthony G. Marshall Award, recognizing an individual who has made significant long-term contributions to the hospitality industry in educating future leaders, in Chicago in May 2009.



Providence junior, **Geoffrey Long**, was elected as Phi Beta Lambda National Secretary of Future Business Leaders of America/Phi Beta Lambda, in June, at the National Leadership Conference in Anaheim, Calif. Long is also the first African-American to serve on the national office team.

**Mary Beth Ryan '87** was honored in April at the 2009 Stars of the Industry Gala sponsored by the New York State Hospitality and Tourism Association. Named Outstanding Manager/Supervisor of the Year for lodgings with 150 rooms or fewer, Ryan is banquet director at the Otesaga Resort Hotel in Cooperstown, N.Y.



## Still a Student; Already a Business Owner and Mentor



**Dionte Noble '10** came to Johnson & Wales intent on using his time to do more than just earn a degree. A full-time student in the Computer Graphics & New Media program, he now co-owns and operates an urban fashion line that he founded in his freshman year with **Michael Ghattas '09**. In addition, he works two part-time jobs and volunteers weekly as a mentor at two nonprofit agencies.

His company, named Crack Artist to project “the addiction of

art,” and the slang use of “crack” as meaning “out of the ordinary or extravagant,” is poised to explode into the mass market. Over the past four years, he has staged close to a dozen fashion shows at colleges around the state, drawing outside interest. Noble’s classroom experiences have fed his business savvy and graphic skills. “I’ve learned so much about networking, branding, marketing and overall promotion,” he says. Classes in Web site development and content management have helped solidify the enterprise.

Through the collection of t-shirts and sweatshirts with their pencil logo, Noble and Ghattas also try to inspire young people to realize they have options and don’t always have to conform. In addition to growing a business, Noble commits time to that mission as well. Every Tuesday he mentors students in an after-school program, working with them on graphic arts at New Urban Arts in Providence. On Fridays, Noble goes to South Providence Neighborhood Ministries where he talks to middle and high school students about college and possibilities. In between, he works for University Design & Editorial Services at JWU and at a retail store in Providence Place. His community work won him a Leadership Rhode Island 2010 Emerging Leaders Award.

“It’s been a journey,” he says. “It’s my senior year and I’m on the verge of taking business to the next level, tying up loose ends and working on collaborations for the future.” A very crack future it would appear.

**Online >** [www.crackartist.com](http://www.crackartist.com) [dnoble@crackartist.com](mailto:dnoble@crackartist.com)

## MARKETING IN CYBERSPACE

As senior manager of production for Aberdeen Group in Boston, Mass., one of **Karen Yetter's '05** responsibilities is to put relevant industry information into the hands of Aberdeen's 2.5 million readers in 40 countries.

Aberdeen does research in manufacturing and information technology, surveying high-level “decision-makers” about the technology they use, which works best and what they want to see in the future. Analysts at Aberdeen then report that information to more than 644,000 companies around the world including giants like Microsoft, General Electric and Adobe.

Yetter relies heavily on social media — LinkedIn and Twitter and the social networking sites Technorati, StumbleUpon, Digg and Delicious — to promote the reports. Her Twitter group has more than 9,000 followers. She belongs to about 30 LinkedIn groups for each industry Aberdeen covers, posting short blurbs about newly released reports on their news sections. On a typical day Yetter spends 30 minutes an hour on LinkedIn. She schedules Tweets to be broadcast on Twitter at 30-minute intervals. “We can put our content out to those sites and people can see it and it becomes viral,” she says.

“These are very exciting times because both areas [marketing and technology] are changing rapidly. It’s not something that you can just sit back on your laurels and do whatever you’ve done in the past. It’s constantly keeping up with the advancements and innovations ... and being able to adapt.”

**Online >** [karen.yetter@aberdeens.com](mailto:karen.yetter@aberdeens.com)  
 and <http://twitter.com/karenYetter>



Karen Yetter '05



**TOP TO BOTTOM:** Friends model the Crack Artist fashion line; Crack Artist logo; company founders Michael Ghattas '09 (left) and Dionte Noble '10, both wearing Crack products.



## Teaching Job Offers Cultural Discovery

**Kathleen McCoombs '08 M.A.T.** got her first graduate job offer on Aug. 1, 2008 and by Aug. 15, she and her family were living in Austria. After earning her master's degree in education, McCoombs found an opening at the Vienna International School (VIS) for a learning support teacher. "It was THE school of schools. It was the one we wanted the most," says McCoombs.

VIS students represent more than 90 nationalities, speaking close to 70 languages, and most are children of diplomats to the United Nations. The curriculum is based on the International Baccalaureate (IB) program, with a global perspective and "encourages open-mindedness, risk-taking and inquiry — a very hands-on approach to teaching and learning," said McCoombs.

Her students explored who they are, where they are in place and time and how to share the planet. They learned about international cultural identities and skills, including a second language, necessary in the global workplace.

The immersion became a family affair. McCoombs' husband, **Gary**, was hired to head the Primary School Physical Education Department and daughter **Kayla**, 15, and son **Ben**, 13, attended VIS at no cost.



Kathleen McCoombs '08 M.A.T. (right) with daughter, Kayla and son, Ben, in Morschach, Switzerland during school break in April 2009.

"I am so glad my kids had that experience early in life. The global doors of opportunity are open for them, and they will not be so hesitant of the unknown because they've made that leap before," McCoombs says. "They can do whatever they want wherever they want if they remember to respect the beliefs and values of others while they're out there."

Online > [fleen14@msn.com](mailto:fleen14@msn.com)

## ALUMNI CONNECT STUDENTS TO REAL NEED IN THE REAL WORLD

When **Jill Lazar '07, '09 M.B.A.** and **Allie Crowder-Schaefer '09 M.B.A.**, received \$3,500 worth of ad space in trade from the *Providence Phoenix*, they put it to good use. The two owners of Providence, R.I.-based Everything Events donated the space to four nonprofits: Rhode Islanders Sponsoring Education (RISE), Ronald McDonald House of Providence, the Rhode Island Community Food Bank and the March of Dimes Rhode Island Chapter.

The two, who met in a graduate class, also decided to get their alma mater involved in the project. "We wanted to give the opportunity to students to create the ads," said Lazar.

"We have such a high esteem for Johnson & Wales."

So they contacted **Thomas Rossi**, one of their former professors, and during the spring 2009 term he assigned the task to the students in his Advertising and Promotional Strategies graduate course. The students created three ad concepts for each of the nonprofits and then pitched them to the clients and to Everything Events.



Allie Crowder-Schaefer and Jill Lazar

For students and clients, the project was a big deal. "This was the first time the class assignment of designing original advertising copy was for real clients — the nonprofits — with the ads actually running in real publications," said Lazar.

"It was definitely a positive experience for Jill and me," agreed Crowder-Schaefer. "We both had professor Rossi in graduate school and it was a great opportunity to work with him as a peer."

A Strategic Communications class taught by **Lisa Cisco, Ph.D.** tackled a similar challenge for the JWU Players. The campus' theater company sought PR help from student experts. The class researched possible marketing venues, created a strategic plan and developed marketing materials.

"This kind of a project was a win-win," says Cisco. "The JWU Players organization benefited and the students benefited by gaining real-world experience in building a communication plan for their client."

Online > [alliecrowder@gmail.com](mailto:alliecrowder@gmail.com)  
(Jill Lazar) [jel729@gmail.com](mailto:jel729@gmail.com)

## > quick take

In fall 2009 the Educational Leadership Doctoral Program alumni, students and faculty presented nine scholarly papers at conferences for the Northeastern Educational Research Association and the National Association of Student Personnel Administrators.



## Environmental Experiments Yield Positive Results



### > quick take

North Miami  
Associate Professor Rachel Parenzuela-Diaz used a blog spot as a teaching tool for her American Government history course during the fall 2009 term. "It allows the conversation to continue outside the classroom walls and into cyberspace," said Parenzuela-Diaz.

**TOP, L-R:** Senior Sports/Entertainment/Event Management students Eric Weirda, Jessica Purgar, Ashely Sanchez, Todd Landree, Caitlin Williams and Amanda Polk count money raised for Oxfam America.

**BOTTOM:** Southside Community Land Trust's City Farm in Providence provided a base for research.

At the Charlotte Campus, instructor **Brian Mooney's** Environmental Science class raised money to support African villages. At the Providence Campus, Associate Professor **Mark Hengen's** Honors Environmental Science class did research for a sustainability project in Providence. Both teachers found socially conscious ways for students to learn outside the classroom and consider their world community.

Mooney's class chose to raise funds for Oxfam America, an advocacy agency fighting poverty and injustice. For as little as \$300 Oxfam can help build a well to provide enough clean water for one village in Africa. The class' campaign slogan was "Give a Dime." By setting a goal of collecting a dime from each of the nearly 3,000 people around campus, they could help one village. It was also a way for people to make a "tiny little change and a tiny commitment by saying, 'This is important,'" Mooney says.

The students, divided into groups, set out on their own. "I felt 25 minds working on it and being responsible is better than one, and they would learn the most that way," Mooney says. Groups held bake sales on and off campus, collected money during student events, and walked around campus with collection cans. They raised \$902.

Students concluded that it isn't hard to raise money — especially if you only ask for a dime, says Mooney. Most people gave more. They also learned that "the bulk of environmental problems are small and if each of us made small behavior adjustments, we could solve the problem or at least make the situation better."

On the Providence Campus, Hengen's class made trips to the Southside Community Land Trust's City Farm, in Providence, a community garden about two blocks long. The class conducted research on the ecological, economical and social aspects of the farm that contribute to its sustainability.

One group took inventory of all vegetation, reviewed farm data on levels of nitrogen, phosphorus and potassium in the soil and applied information to carbon dioxide readings. Another collected housing and census data from city records for the surrounding neighborhood. Densely packed space could create a more adverse impact on the environment, while more open space would likely lead to a healthier environment, Hengen notes.

The third group looked at the economic value of the garden's produce to local businesses and organizations. Students also considered the possible effects of the farm on the neighborhood's housing prices. Though living near a park can raise values, the high density of low-income housing could lower them.

Research concluded that the vegetation was beneficial because it helped air quality by filtering out particles. Growing and selling products locally with the help of volunteers had economic benefits. As for social benefits, "I think quality of life increases; the social networks may be stronger," Hengen says. "It seems like there's a new awareness of being able to grow food in the city and be successful and regain attachment to the land."

Online > [www.oxfamamerica.org](http://www.oxfamamerica.org) and [www.southsideclt.org](http://www.southsideclt.org)



# HIGH IMPACT

## EDUCATION

BY WILLIAM DONOVAN

If you choose to attend Tulane, you make your way to New Orleans. Notre Dame will gladly provide directions to South Bend and Stanford has no address beyond California. Yet here is Johnson & Wales University, the largest private university in Rhode Island, catalyst for revitalization in downtown Providence, opening campuses in the South, Southeast and Rocky Mountains. It's a growth model that veers from traditional higher education. With the number of college-age teens in decline, JWU anticipated by more than a decade, trends toward students staying closer to home for their college experience. The entrepreneurial approach has paid dividends for students, alumni and the four host communities JWU calls home.

When Johnson & Wales moves in, local economies benefit. And the benefits have been substantial. In Denver and Charlotte, local leaders were involved in bringing the university to their cities. They believed that thousands of Johnson & Wales students, plus the university as an employer and consumer, along with its history of community service, would have a positive impact on their cities. Research and anecdotal information say that has been the case.

A study by Appleseed Inc., a New York-based economic development consulting firm that works with colleges around the country, found that Johnson & Wales has been a significant economic engine in the cities where it has a campus.



### 2009 JWU IMPACT AT A GLANCE:

**Salaries and Wages:** \$104.3 million

**Goods and Services:** \$110 million

**Construction:** \$51 million

**Taxes and Fees Paid:** \$4.9 million

**Student Spending:** \$114 million

**Visitor Spending:** \$7.9 million



## REACHING WAY BEYOND THE CLASSROOM

Appleseed used a model that determines the direct and indirect economic impact of the campus in each city. Appleseed combined the number of Johnson & Wales University employees with the number of jobs supported by the university's spending on supplies, services and construction; and then added the number of jobs generated by the spending of students, employees and visitors to the campuses, and determined that in fiscal 2009

- The Providence Campus, largest of the school's four locations, accounted for nearly 3,800 jobs in Rhode Island and \$327.6 million in economic output.
- The North Miami Campus, oldest of the regional campuses and founded in 1992, accounted for about 740 jobs in Miami-Dade and Broward counties and \$63.4 million in economic output.
- The Denver Campus, opened in 2000, already had an impact of 545 jobs in metropolitan Denver and \$50.5 million in economic output.
- The Charlotte Campus, founded just six years ago, accounted for more than 580 jobs in Mecklenburg County and \$52.8 million in economic output.

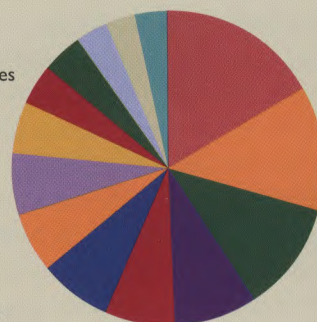
Yet Johnson & Wales University's impact goes beyond the dollars and jobs in those communities. Each time the university has expanded into a city, it has revived an area fighting blight and abandonment or one in need of an institution to bring it back to life.

For Johnson & Wales, the expansion is simply good business. Establishing campuses in other cities means reaching more students. University President John Bowen '77 says the majority of JWU's students live within a 500-mile radius of their campus.

"Instead of being like Notre Dame that has built a reputation on football and taken that nationwide, we are dedicated to having a strong reputation in every region we're in as well as nationally," says Bowen.

### Alumni Founded Businesses by Industry

16%	Restaurants
12%	Professional, Scientific and IT Services
11%	Catering and Food Services
8%	Education Services
7%	Health and Human Services
7%	Finance, Insurance and Real Estate
6%	Other Industries
5%	Other Retail
5%	Not-for-Profit
4%	Personal Services
4%	Performing Arts and Entertainment
5%	Food Stores
3%	Food Manufacturing
3%	Other Manufacturing







Locating in struggling areas of a city means lower acquisition costs and the opportunity to be the center of that area's rejuvenation. In North Miami, the school bought a closed hospital. In Charlotte, JWU moved into a blighted area being redeveloped. In Providence, the university has worked with the city to renovate dilapidated structures that are historically significant.

"It's a simple value statement: leave it better than you found it," Bowen says of the university's choice of locations. "Anyone can go out to the middle of the country and desecrate a 20-acre parcel and build megastructures. I don't believe that's good for the environment or for the type of students that we attract.

"Take something that's a problem area and turn it around," he adds.

For Johnson & Wales students, community service is an important component of education. The university's impact in its four communities is felt by their involvement with nonprofit organizations, elementary and high schools and civic organizations. During the 2008–2009 academic year, students, faculty and staff performed nearly 160,000 hours of community service.

The charitable efforts have not gone unnoticed. Since the President's Higher Education Community Service Honor Roll was created in 2006, all four JWU campuses have been named to it for each of the three years since. The Honor Roll is the highest federal recognition that colleges and universities can receive for supporting community service.

Providence, North Miami, Denver and Charlotte have also been the beneficiaries of JWU's academic emphasis on entrepreneurship. A 2008 career progression survey of JWU alumni from the 10 preceding graduating classes found that one in five graduates was a current or former business owner. These young entrepreneurs from all four campuses are active in a wide range of industries in the U.S.

- About 27 percent of them have started restaurants, catering or other specialized food service businesses.
- About 17 percent own professional services, IT, finance, insurance or real estate businesses.
- About six percent own a manufacturing business and another six percent own hotels or other accommodations.

Two campuses, Providence and Denver, host a federally funded Small Business Development Center (SBDC). During the past two years, the R.I. SBDC has assisted more than 5,000 entrepreneurs, helping businesses earn an additional \$92.5 million in revenues and create or retain 1,020 jobs in the state. The SBDC at the Denver Campus provided consulting services to 66 businesses during 2008 and 2009. In fall 2008, students taking the College of Business course, Small Business Consulting, provided more than 444 hours of research, strategic planning and consulting services to the SBDC's clients to meet their course objectives.

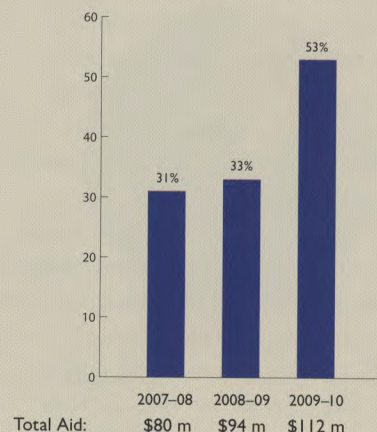
By attracting students with a desire to be entrepreneurs, Johnson & Wales brings people to its campuses whose small ideas in class might become bigger ideas for a community years later.

"You attract a student to this area, if they like the city they'll open a business here," says Bowen. "The largest limo company in Providence was started by one of our students 15 years ago. He got a loan from his parents and bought a car. Now he's up to about 30 cars, paying taxes, employing drivers, buying cars locally. He's adding to the community."

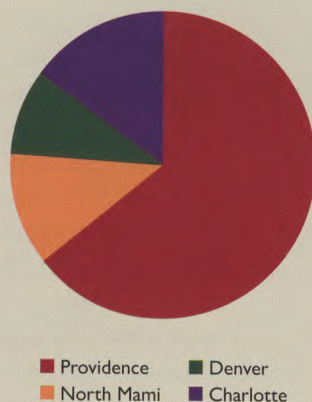
**"...we are dedicated to having a strong reputation in every region we're in as well as nationally."**

— JOHN BOWEN '77, UNIVERSITY PRESIDENT

**Percent of All Student Aid  
in the Form of Institutional Aid**



**Enrollment by Campus**



**Economic Impact by Region**





# PUMPING MORE THAN DOLLARS INTO THE ECONOMY

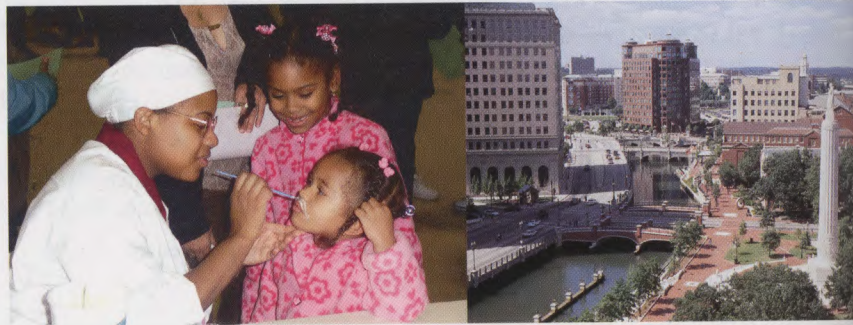
## PROVIDENCE

When the state of Rhode Island was wrestling with a budget shortfall in 2009, it undertook a review of state government operations that included using a team of students from JWU's College of Business. "The Governor's Five," as they called themselves, worked with every department, interviewing managers and eventually creating a list of ideas to increase efficiencies.

While it was just one small way that Johnson & Wales was helping to cope with the economic crisis, the impact of the Providence Campus on the state and local economy is very big. With roughly 10,500 students, it is the largest of any of Rhode Island's private universities. It employs thousands of people and generates hundreds of millions of dollars in economic activity.

"They create lots of jobs and the kids spend lots of money," says Thomas Deller, acting president of the Providence Economic Development Partnership. "That helps the local businesses who are downtown and throughout the city to survive. The fact that they are a major employer, giving jobs to Rhode Islanders, is a great benefit to the city and the state."

Johnson & Wales has been in Providence since its founding in 1914. The growth of the campus in the downcity area was a key component in the revitalization of Providence that began in the 1980s. But when the economic recession hit in 2007, a year ahead of most states, business and government leaders were reminded of the university's substantial role in the state's economy. As Rhode Island's unemployment rate marched upward, eventually nearing



13 percent in 2009, JWU continued to invest and grow. The number of employees at the Providence Campus, which is actually at several locations in Rhode Island, rose by 1,021 from 2005 through 2009, bringing its total employment to 2,100. In fiscal 2009, new construction in the state slowed, but the university spent about \$42 million to build new facilities and make improvements to existing structures. The centerpiece of that investment is its 82,000-square-foot Center for Culinary Excellence on the Harborside Campus, which opened in 2010.

Take away the Providence Campus and the Rhode Island economy would have a hole that would be unmatched by a similar exodus in the cities inhabited by any of the other JWU campuses. A study by Appleseed Inc. determined that in fiscal 2009 the Providence Campus directly and indirectly accounted for nearly 3,800 jobs in Rhode Island, and \$327.6 million in economic output.



**"In Rhode Island, a good portion of our students who stay here really contribute to the field of their study."**

— IRVING SCHNEIDER, PH.D., PRESIDENT OF THE PROVIDENCE CAMPUS

But the school's place in the city extends beyond the numbers. The area has benefited from the university's emphasis on entrepreneurship through the number of businesses JWU grads have started. Alumni of the Providence Campus have founded or own more than 220 businesses in Rhode Island, including nearly 100 in Providence. Another 100 graduates of the campus are presidents, CEOs or other principals of Rhode Island businesses.

"What's interesting is that you hear about a brain drain and students who get educated in one place and move with that knowledge someplace else," says Irving Schneider, Ph.D., president of the Providence Campus. "In Rhode Island, a good portion of our students who stay here really contribute to the field of their study."

Of course that includes the food service sector. Though Johnson & Wales was founded as a business school, since the university began what is now the College of Culinary Arts in 1973, Providence has become renowned for fine dining.

## AN ENTREPRENEURIAL SPIRIT

"Johnson & Wales is like an incubator for our industry and other industries," says Dale Venturini, president of the Rhode Island Hospitality Association. "We have one of the strongest independent food service and

restaurant industries around the country, simply because they are here in the neighborhood and they give us people who have an entrepreneurial spirit. Their dream is to have their own, whatever their own means, whether that's to be the general manager of a hotel or to open their own restaurant."

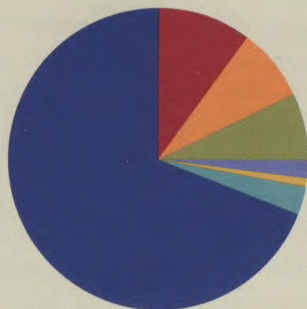
In keeping with the university's commitment to community service, students at the Providence Campus contributed 94,185 hours in the 2008–2009 academic year through service learning, residence hall activities, clubs and as individuals. The outreach programs involved students in all areas of study.

Culinary arts students participate in the Nutritional Cooking Demonstrations Series, in which children, at-risk adults and seniors learn how to make nutritious choices. Accounting students in the College of Business assist low and moderate income residents as part of the Volunteers in Tax Assistance program. In the Veggin' Out Farmers Market program, JWU teams with the R.I. Department of Health's Special Supplemental Nutrition Program for Women, Infants and Children (WIC) and the R.I. Department of Environmental Management, to teach at-risk populations how to prepare healthy meals using locally grown produce.

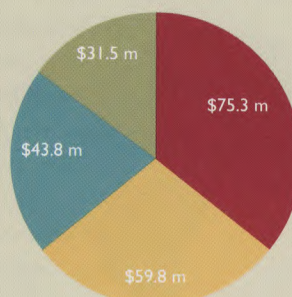
"Community service-wise, we do a lot," says Schneider. "That includes the university's leadership and the students."



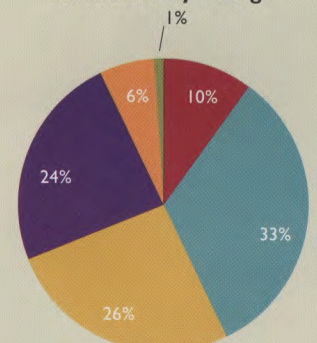
**Alumni Founded Businesses by Number of Employees**



**Economic Impact of Direct and Indirect Purchasing, Salaries, etc.**



**Enrollment by College**



■ 69% 1–4 Employees  
■ 10% 5–9 Employees  
■ 8% 10–19 Employees  
■ 7% 20–49 Employees  
■ 2% 50–99 Employees  
■ 1% 100–249 Employees  
■ 3% 250+ Employees

Direct Spending:  
■ Payroll  
■ Purchasing/Construction

Indirect Spending:  
■ Impact of employee spending  
■ Impact of vendor spending

■ College of Business  
■ College of Culinary Arts  
■ The Hospitality College  
■ School of Technology  
■ School of Education  
■ Graduate Programs



# AT THE CORE OF COMMUNITY INVOLVEMENT

When the local hospital closed in 1989, the city of North Miami lost a significant employer. But then Johnson & Wales University arrived in 1992, and things changed.

First the university acquired the North Miami General Hospital building, a 156,000-square-foot facility that the city had been unable to fill. Then it slowly purchased other properties, renovating some and leveling others, making sidewalk and landscape improvements and gradually bringing the area back from blight and crime.

Enrollment grew from 82 culinary arts students in one building in that first year, to more than 2,000 students pursuing careers in business, hospitality and culinary arts on a 28-acre campus. The university became one of North Miami's largest employers with more than 250 full- and part-time employees on campus. In 2009 alone, JWU spent about \$15.5 million on goods and services, while spending by students and visitors to the campus amounted to another \$16 million. Today, employment provided by Johnson & Wales, combined with spending by the university, students and visitors, supports more than 700 jobs in Miami-Dade and Broward counties, and generates more than \$63 million in economic output.

Those are the numbers. But ask someone in North Miami about Johnson & Wales University and you'll hear about its community involvement.

"Anytime any organization that has needed anything has called on Johnson & Wales, Johnson & Wales has said 'yes,'" says Scott Galvin, a North Miami city councilman. "Can we get food for a reception?' 'Absolutely.' 'We need some volunteers to go clean a park.' 'You've got it.' Their involvement in the community is unprecedented."

But don't look to the university to just buy a table at a fundraiser. In keeping with the school's philosophy of volunteerism and leadership, students at the North Miami Campus engage in local activities.

During the 2008–2009 school year, they donated more than 14,000 hours of community service, focusing on three key areas: hunger, children and education.

"We've worked with a local elementary school on numerous mentoring projects since our early days in North Miami," says Loreen Chant '89, president of the JWU North Miami Campus. "We also have strong relationships with the Overtown Youth Center, Junior Achievement and Share Our Strength."

Four times every academic year, the North Miami Campus runs a program called Big Chef-Little Chef with W.J. Bryan Elementary School during which students work with the elementary school students to teach them about proper nutrition. Since 2002, incoming freshmen have spent their first day on campus participating in the Join, Work, Unite service-learning day, performing community service for various charities in North Miami.

"We recognized that by bringing students in on Day One and getting them involved in the North Miami community, as opposed to the greater South



NORTH MIAMI



Florida community, we could have a bigger impact on our home city,” says Chant. “So we decided to focus more on North Miami where the needs weren’t being met.”

Many of those freshmen, roughly 33 percent, are the first in their family to attend college. That’s the highest percentage of first generation students among the four JWU campuses. The student body at the North Miami Campus includes students from 41 states and 41 countries. Of North Miami’s 5,248 alumni, 40 percent live in Miami or the surrounding Miami-Dade and Broward counties.

## HOSPITALITY PLUS

From North Miami, JWU has also contributed to the growth of tourism and hospitality in one of the most dynamic regions of the country. The university has been involved in the hospitality industry throughout the Caribbean and Latin America. Casa de Campo, a resort in the Dominican Republic, set up an educational center staffed by Johnson & Wales for all of its resort personnel. The school also supplies a steady stream of skilled workers for many of the world’s most prestigious cruise lines that have operations in Miami.

Demonstrating the school’s diversification beyond hospitality and culinary arts, the university has developed close connections with the

North Miami criminal justice community. In 2009 industry professionals participated in a broad review of the school’s criminal justice curriculum in the College of Business, resulting in numerous enhancements to the program and the design of the criminal justice laboratories on campus. Chant says her staff has also developed strategic relationships with local law enforcement professionals and federal agencies such as the Federal Bureau of Investigation, General Services Administration, and Immigration and Customs Enforcement.

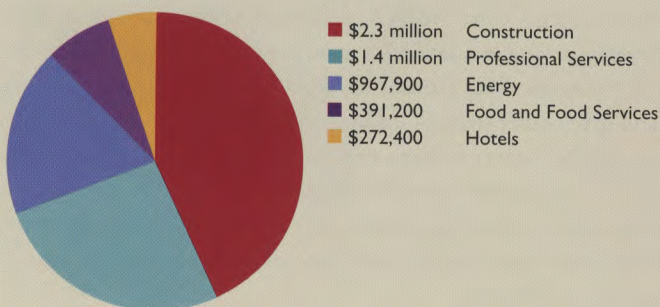
“These connections have helped create a well-rounded and unique experience for our students, including experiential education opportunities, co-curricular activities, and outstanding career potential,” she says.

**“Anytime any organization that has needed anything has called on Johnson & Wales, Johnson & Wales has said ‘yes.’ Their involvement in the community is unprecedented.”**

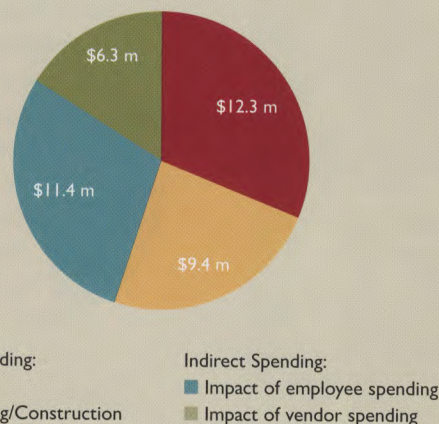
— SCOTT GALVIN, NORTH MIAMI CITY COUNCILMAN



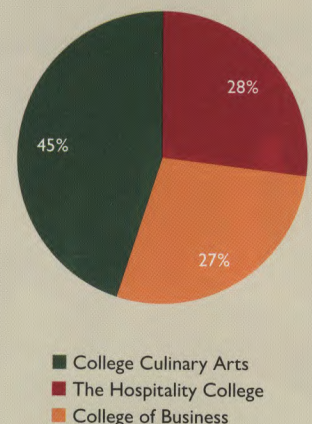
Local Purchasing and Construction



Economic Impact of Direct and Indirect Purchasing, Salaries, etc.



Enrollment by College





# BRINGING NEW PROSPECTS TO AN OLD MINING TOWN

## DENVER

In Denver, a city founded by prospectors and rooted in a gold rush, the focus on hospitality dates back to the 1860s when there were saloons and hotels before there were schools. But it wasn't until the last decade or so that Denver shook its "cow town" image and emerged as one of the cosmopolitan centers of the West.

A combination of public and private financing that began in the mid 1990s led to investments in three sports stadiums, a new museum, expansion of the theatre district, the Denver Center for the Performing Arts and the arrival of elite luxury hotels.

As one of the country's leading hospitality and culinary arts universities, Johnson & Wales fit naturally into the city's efforts and has played an active role in Denver's transformation. Since the university opened its campus in 2000, it has been a steady source of skilled workers and entrepreneurs.

"The undergraduate degrees in hospitality and culinary arts at Johnson & Wales are in the wheelhouse of Denver and Colorado in the sense that tourism is the number one industry in Colorado," says Andre Pettigrew, executive director of the Denver Office of Economic Development. "Johnson & Wales has had the ability to provide a range of workers for that industry."

"The biggest role is that they are connected to the business community and they have a seat at the table in all the dialogue happening in our city," adds Richard Scharf, president of VISIT DENVER, the city's convention and visitor bureau. "We're making a great city that is involved in an industry that happens to be one of JWU's core strengths."

While hospitality is at the center of JWU's curriculum in Denver — about 80 percent of the 1,450 students are enrolled in either the College of Culinary Arts or The Hospitality College — it's only one of the ways the school is involved in the city. As a business enterprise in the Mile High City, Johnson & Wales accounts for about 545 jobs in the metropolitan area and more than \$50 million in economic output. About 170 full- and part-time employees work on campus. More than \$31 million in goods, services, taxes and fees was spent by the university, its students, and the visitors who came to the campus in fiscal 2009.

Denver Campus graduates, students and faculty have helped to staff The Ritz-Carlton Hotel, managed recycling projects with the Denver Broncos and hosted 800 members of the National Guard during the 2008 Democratic National Convention. In fall 2008, students provided more than 444 hours of research, strategic planning and consulting services to clients of the Colorado Small Business Development Center (SBDC) on campus. Others have set up shops on their own. Denver's growing reputation for good food has been enriched by openings of Always Haute, the Pour House Pub, Rosa Linda's Mexican Café, Spices of Life Catering and many other startups led by grads during the past decade.

Since being recruited to Denver by some of Colorado's leading business figures, Johnson & Wales has invested more than \$80 million to restore buildings on the campus, improve the streetscape and upgrade an area that was in need of revitalization. The first acquisition was an empty building that formerly held the law school for the University of Denver.

"We've been a part of elevating the whole neighborhood," says Denver Campus President Bette Matkowski. "We have made a commitment to protect the historic nature of the campus and that is important to the community."



## CHOOSING TO LEAD

In 2001, the Denver Campus created its Community Leadership Institute, which serves as the nexus for community outreach activities. All students at the Denver Campus are required to take three leadership concentration courses in the School of Arts & Sciences. In Foundations of Leadership Studies, students participate in community service learning at community organizations and schools in the Denver area. During the 2008–2009 school year, students, faculty and staff provided about 31,300 hours of community service through volunteer activities and service learning courses.

The university will engage the community in a new way in fall 2010, when it launches adult and continuing education programs in the culinary arts, hospitality and business.

“That’s a really huge undertaking,” says Matkowski. “We anticipate we’ll bring in 120 new students for the first year. It’s a big endeavor for us to reach out to the adult part-time student.”

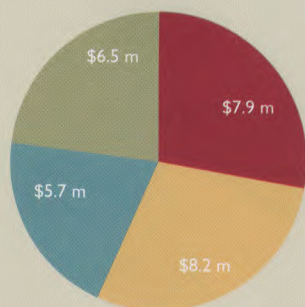
Yet it’s another example of JWU meeting the demands of its community, as Matkowski says it has done for a decade.

“The past for Denver has been to be western and to be cowboys and cowgirls,” she says. “That is still respected and honored, but we’re a part of making Denver more of a destination. More of a city with big ideas that people choose to come to.”

During the 2008–2009 school year, students, faculty and staff provided about 31,300 hours of community service through volunteer activities and service learning courses.



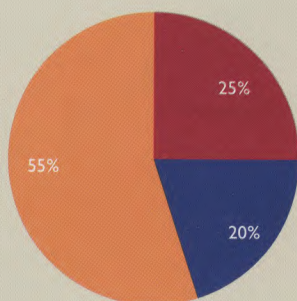
**Economic Impact of Direct and Indirect Purchasing, Salaries, etc.**



Direct Spending:  
 ■ Payroll  
 ■ Purchasing/Construction

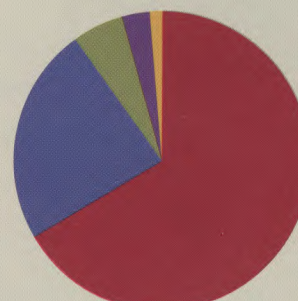
Indirect and Induced Spending:  
 ■ Impact of employee spending  
 ■ Impact of vendor spending

**Enrollment by College**



■ College of Culinary Arts  
 ■ The Hospitality College  
 ■ College of Business

**Local Purchasing and Construction**



■ \$6,886,000 Construction  
 ■ \$2,431,000 Food and Food Services  
 ■ \$585,000 Professional Services  
 ■ \$330,000 Health Care  
 ■ \$119,000 Hotels



# INFUSING A CITY CENTER WITH LIFE

Just days after Bank of America, the nation's largest bank, named Brian Moynihan as its new chief executive in January 2010, bank officials invited Art Gallagher, president of Johnson & Wales University's Charlotte Campus to meet Moynihan at an economic development conference it was sponsoring. It was a courtesy call with a message. Bank of America, headquartered in Charlotte, considers JWU an important part of its home community.

"They feel very invested in the success of Johnson & Wales University in Charlotte," says Gallagher.

With good reason. Eight years ago Bank of America was leading a revitalization of the Charlotte business district. But the area needed an infusion of residents — people who could bring life to the city after dark. Major corporations such as financial services giant Wachovia and international food service corporation Compass Group, joined Bank of America to convince JWU to consolidate two smaller campuses in Charleston, S.C. and Norfolk, Va., into a larger campus in Charlotte.

The assumptions made about the university's economic impact proved correct. Businesses in Charlotte and elsewhere in Mecklenburg County have enjoyed an infusion of spending on goods and services that topped \$14 million in fiscal 2009. Today more than 2,400 students are enrolled in the downtown campus, bringing life to an area that once rolled up the sidewalks after 5 p.m.

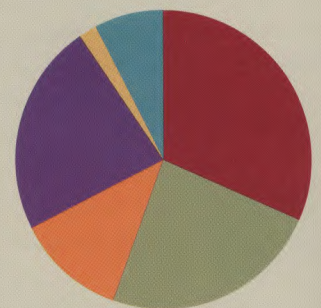
"It's clearly safe to say that Johnson & Wales was one of the most significant economic development projects for the city of Charlotte that we've ever landed," says Tony Crumbley, vice president of research at the Charlotte Chamber of Commerce. "You can come here on a Tuesday night at 9 p.m. and the streets are full of people. Five years ago at 7 p.m. it was dead."

JWU employs about 215 full- and part-time workers on its Charlotte Campus, along with 364 part-time student employees. Nearly 40 percent of those regular employees — not including student employees — live in Charlotte or elsewhere in Mecklenburg County.

CHARLOTTE

Local Purchasing and Construction

\$852,200	Construction
\$642,400	Energy
\$615,218	Building services
\$507,000	Professional services
\$321,600	Telecommunications
\$199,000	Hotels





But while there was an assumption about economics in Charlotte, there was also an expectation that Johnson & Wales would become an active participant in the community. Bank of America donated land for the JWU campus and Compass committed to hiring graduates. That caught the attention of people in North Carolina.

"Charlotte is a place that's all about active participation and good citizenry," says Gallagher. "You can't just move here, show up and do your job. Our leadership team and faculty serve on many boards. Our students are engaged in community service."

## REACHING OUT

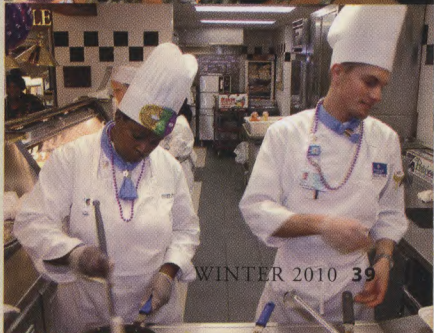
During the 2008–2009 school year, students, faculty and staff at the Charlotte Campus provided nearly 19,400 hours of community service with 35 partner organizations in the community. At local elementary schools, university students work as classroom aides, tutors and mentors in after-school programs.

Since opening in fall 2004, the school has collaborated with the Mecklenburg County Health Department to develop a culinary training program that helped 30 cooks at local child care facilities learn how to prepare healthier meals. It has played host to 250 residents of five Charlotte shelters in the Holiday Meal for Our Neighbors in Need. And JWU has a longstanding relationship with the Second Harvest Food Bank. Together they run an annual Kid's Café Junior Chefs Cook-Off, in which 20 youths can experience cooking in culinary labs and presenting competition dishes to a judging panel, in front of family and friends.

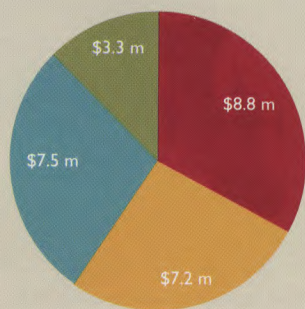
"They're a wonderful resource," says Kay Carter, executive director of the Second Harvest Food Bank of Metroliner. "They help us with lots and lots of projects, almost all related to children. One of our goals is to end childhood hunger, and they really embrace that as a goal as well."

"It's clearly safe to say that Johnson & Wales was one of the most significant economic development projects for the city of Charlotte that we've ever landed. You can come here on a Tuesday night at 9 p.m. and the streets are full of people. Five years ago at 7 p.m. it was dead."

— TONY CRUMBLEY, VICE PRESIDENT OF RESEARCH  
AT THE CHARLOTTE CHAMBER OF COMMERCE



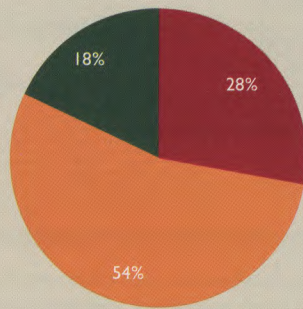
**Economic Impact of Direct and Indirect Purchasing, Salaries, etc.**



Direct Spending:  
■ Payroll  
■ Purchasing/construction

Indirect and Induced Spending:  
■ Impact of employee spending  
■ Impact of vendor spending

**Enrollment by College**



■ College Culinary Arts  
■ The Hospitality College  
■ College of Business





Dear Friends:

*"Education is a human right with immense power to transform."*

— Former United Nations Secretary General Kofi Annan, Nobel Peace Prize winner

Since 1914, the Johnson & Wales University community has worked with students to transform their aspirations and goals into reality. Education IS transformative; the role of JWU faculty and staff is transformational. We take that responsibility very seriously. Students from 50 states and 96 countries have selected JWU for its unique experiential education approach. Yet, each student goes through a metamorphosis of his or her own, from enrollment through graduation. Some attribute their transformation to a faculty or staff interaction (see pg. 42), others to study abroad — their introduction to a different culture and lifelong friendships (see pg. 17). Still others cite intensive labs, small class sizes, and the ability to gain experience in their field as they pursue their degree (see pg. 44). For many, community service, internships or flexing their leadership skills through on-campus activities and national clubs and organizations, rise to the top of the list.

Opportunities for learning and growth abound at JWU. Our students graduate with more than a degree; they are transformed by education and exposed to new ideas, people and places. Even before they embark on their careers, they make an impact. During the 2008–2009 academic year alone, JWU students performed nearly 160,000 hours of community service. This, coupled with JWU's economic effect (see pg. 29), is proof of our larger role in transforming our local and regional communities.

Upon graduation our students join the network of more than 80,000 JWU alumni across the nation and around the world who have undergone similar transformations. Our alumni are enriching organizations and neighborhoods and impacting the fields of business, hospitality, culinary, technology and education, with their passion, drive and knowledge.

JWU's strategic plan, FOCUS 2011, is strengthening JWU. We're focused on making a difference in the short term, and transforming those things that endure and make a difference over the long term. We're transforming our great institution by directing our resources and collective energies to ensure future generations benefit from the best education experience possible.

University President John J. Bowen '77

100 YEAR

# Count Down

As JWU nears the century mark, share in our enthusiasm and pride as we recount our university's rich and vibrant history.

With President **Morris Gaebel '98 Hon.** and Vice President **John Yena '06 Hon.** at the helm, tremendous shifts were taking place at Johnson & Wales College in the 1970s. They successfully launched the two-year management Veterans Introductory Program and initiated "Weekend College." They also launched the four-day week, giving all students the option to gain experience in their field, while offsetting tuition with part-time work. Full-time enrollment swelled to 3,500.

What endured was the belief expressed by founder Mary Wales of "education for employment first; education for education's sake, second." In 1971, the concept of "learn by doing" came to life when Johnson & Wales opened its first retail practicum — the Double Dresser — in the store-front of the former Crown Hotel on Weybosset Street. This gave students hands-on experience learning every facet of the retail trade and merchandising, over an 11-week session.

"We're always looking for new programs, but we always intend to stay business oriented," said Gaebel. Through this very lens, administration weighed industry relevance and carefully considered the market for food service employees. In a bold move, they created the hospitality division under the business program in 1972.

Starting off as a fairly minor program, over the years hospitality studies grew in prominence as the service industry became the fastest area of job growth in the nation. Today The Hospitality College at Johnson & Wales University is America's preeminent hospitality and food service educator.



The Double Dresser in 1972. Then manager, Daniel Viveiros Ph.D., '72, '89 M.S. (second from left), was the first student manager of the property and was offered the job full time upon graduation. He still teaches in the Providence Campus College of Business.



# UPDATE: FOCUS 2011

## Transforming JWU

BY PIYA SARAWGI-FENN '94, '02 M.B.A.

### Strengthening

#### > The Experience

#### > Student Potential

#### > Career Opportunities

#### > The Foundation

Through our strategic plan, FOCUS 2011, we will strengthen Johnson & Wales University to ensure that we attract and retain highly motivated and demonstrably capable students. We will prepare them for professional success through academically rigorous, industry relevant and experientially based programs.

Being ambitious and bold has always been part of Johnson & Wales University's DNA. Our current strategic plan, FOCUS 2011, is very much in keeping with that institutional characteristic. Student-centric planning, an unwavering commitment to our mission, a strong university community and positive leadership with a clear vision of what JWU could become, have resulted in remarkable growth in recent decades.

Each of JWU's previous strategic plans contributed substantially to the institution's success. Enrollment growth, expansion of programs and facilities and fiscal stability were primary objectives in the past. These achievements created an identity for graduating skilled and proficient global professionals who are motivated to succeed.

In 2005, university leaders recognized that JWU's prior successes built a strong foundation to move to the next level. A highly ambitious plan — FOCUS 2011 — would move beyond growth and pursue initiatives to strengthen the university by enhancing quality to support the institution's mission. Designed with emphasis toward ongoing improvements across the board, the results have been transformative.

As members of the JWU community, we want everyone to appreciate how they impact and contribute to our ongoing success. The following pages illustrate "FOCUS in action" — stories and images that bring our strategic plan to life.



Every fall for the last four years, JWU administrators have personally brought each JWU campus community up to date on the progress of FOCUS 2011, and highlighted next steps. Readers can access the 2008–2009 update online.

Online > [www.jwu.edu/focus2011](http://www.jwu.edu/focus2011) Feedback is also welcome at [focus2011@jwu.edu](mailto:focus2011@jwu.edu)



# Academic and Student Life

## Moving Forward and Looking Back

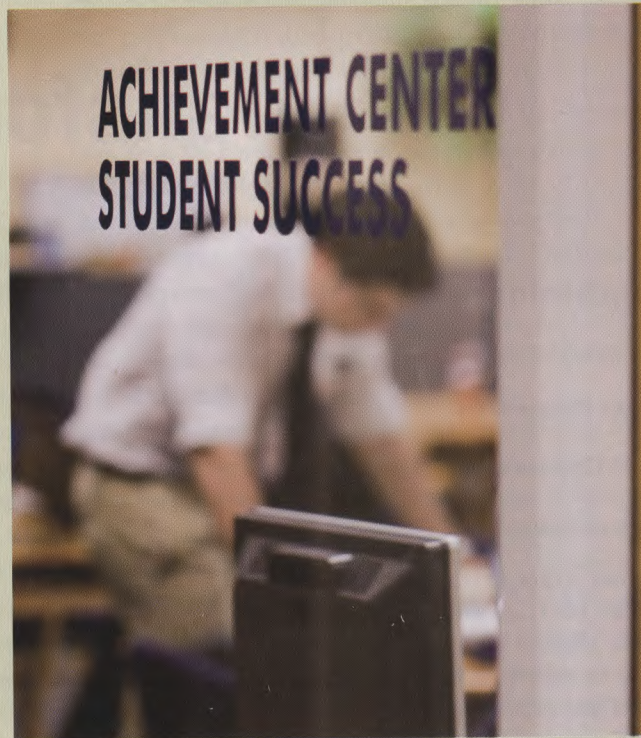
Sept. 11 is a day of remembrance and reflection for many. In 2009, it prompted **Samantha Simon '07** to send a heartfelt e-mail to **Meryl Precourt**, an advisor at JWU's Providence Campus Center for Academic Support; and **Loretta Robin**, student academic counselor in Student Academic & Financial Services. Both advised Simon throughout her undergraduate program, keeping in mind her specific learning challenges.

"After I graduated college with a bachelor's degree in hospitality management I worked at several different corporate hotels and realized that wasn't what my calling was. I was meant to help other people," she wrote. "Both of you were the reason why I graduated on time ... In the last two years I have realized that I owe my diploma to the both of you. Now I am a poised, confident woman who knows who she is and what she wants in this world. I never told either of you how eternally grateful I am for neither one of you giving up on me. I want to make a difference in people's lives just like you did with me. Even if it's just one person, it only takes one for me to feel good in this world. So thank you both."

Simon's candor and maturity comes across on the phone. She didn't enjoy her freshman year at JWU, "but I came back; I refused to be a statistic. I made friends and I wanted to do my internship." Precourt and Robin were "always kind and considerate," helping Simon "always see the prize." Precourt was "like a second mother," and "Loretta is a wonderful asset to the JWU family."

Precourt has advised, mentored and coached JWU students for 14 years. "I'm part of a support system that can help a student have a better college experience and prepare them for a successful career," she says. She recalls Simon as a "tentative freshman," who grew in self-awareness and confidence. "Samantha learned that asking and receiving assistance was a means to success," says Precourt. "All people, deep inside, want to succeed, [some] need professionals who understand their learning strengths and challenges, know what the person is going through, and have the skills to guide them to success. We all have things we're not good at. That's how we find our niche."

Simon graduated in three years, served as president of JWU's Travel Club and made lifelong friends. Her credo: "No matter how hard life gets, if I put my mind to something, I can achieve that goal." Despite her hectic work schedule as a celebrity public relations coordinator for NBC's "Today Show," Simon volunteers, coaching adolescents in her spare time, and pursuing a master's and Ph.D. in social work and mental health counseling.



### THE TEAM APPROACH

"It takes a village to raise a child." The African proverb reinforces that the responsibility of raising a child lies not only with the parents, but also with the extended "family" or "community." Beyond the classroom, each JWU campus has a variety of student services — teams of individuals focusing on the success of our students.

Services that are integral to JWU's educational mission, and essential to fostering a student-centered learning community can be accessed at [www.jwu.edu](http://www.jwu.edu) > Student Life and Careers.

"My parents are my biggest supporters," Simon exclaims. "Meryl and Loretta, they're part of the reason I want to make a difference in people's lives just like they did with me."

Precourt beams, "I'm so proud of her. I'm privileged and gratified to work with our students. I feel I'm making a difference, that's why I went into this field."



# Admissions and Enrollment

## Shaping Success

Why is JWU refining standards at a time when the U.S. is facing a declining college-age population? "It's two-fold," says **Ken DiSaia '87, '92 M.B.A.**, vice president of enrollment management.

"Improving selectivity benefits students. It helps determine if they're ready to commit to their program and long-term success. It also enhances JWU's image and reputation."

Tighter standards haven't negatively affected either enrollment or the diversity of JWU's student body. In fact, accessibility and affordability remain at the heart of the effort. University registrar and vice president of student services **Marie Bernardo-Sousa '92**, chairs the Strategic Enrollment Team (SET) and describes its work as centered on academic preparedness and the cost of education. "We're preparing students to meet the ever-changing demands of industry and the economy." Providing engaging experiences inside and outside the classroom as well as need- and merit-based aid is resulting in higher retention rates. "This will translate to higher graduation rates and strong career progression."

JWU's journey to reshaping the cohort began in earnest in October 2005, when SET was formed in anticipation of the 2006

launch of FOCUS 2011. In shaping the entering class of 2007–2008, JWU worked with Human Capital Research Corp. (HCRC) to sideline 4,500 applications, which translated into the rejection of 375 students. In 2008–2009, JWU improved standards by 11 points, tightening its acceptance rate from 79 percent of applicants down to 68 percent.

With the entering class of 2009–2010, SET and Admissions identified business, culinary and hospitality programs with historically low retention and graduation rates. Based on HCRC data, certain applicants were denied admission. In years past, 232 of these students would have enrolled.

The shift demanded new recruitment strategies, tools and training. Admissions continually modifies its marketing, personalizing broader student communication plans through major- and campus-specific brochures, digital viewbooks, a student portal, blogs and social networking. Leveraging HCRC's guidance, JWU evaluated its inquiry pool and successfully reduced marketing efforts to 20 percent of the population. Historically these students represented only one percent of JWU's entering class.

### STRENGTHENING STUDENT POTENTIAL

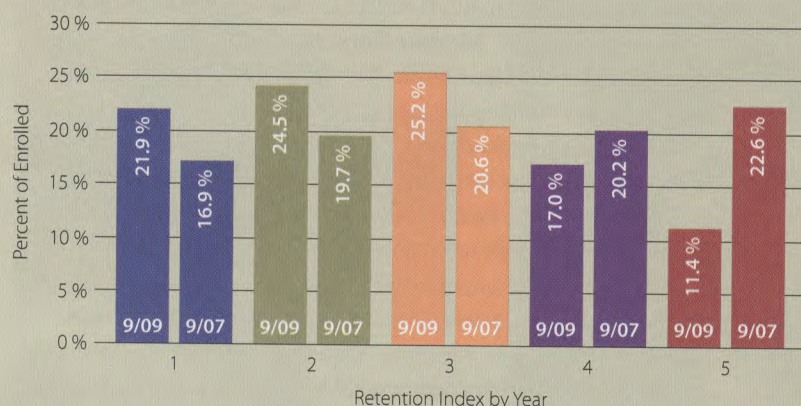
Institutional data is helping sharpen JWU's admissions standards. By design, we are welcoming smaller freshman classes. The following graphs demonstrate the systemwide percentage changes and the impact of selectivity over the years.

**Retention Index:** Created in September 2007, this takes into account the quality rank, as well as the student application date and the quality of their high school work.

**Quality Rank:** Analysis is based on a students' math SAT, highest level of math attained, GPA and class rank.

#### New Students by Retention Index Across Campuses and Colleges

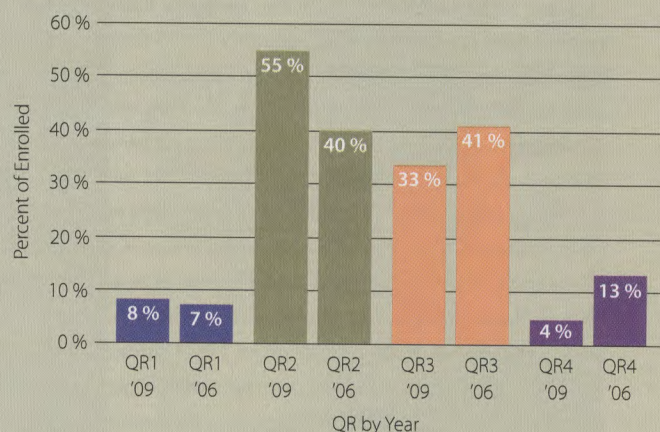
Enrolled by Retention Index — 9/09 vs. 9/07



**RI Graph:** The Retention Index ranks students from 1 to 5. In Fall 2009, JWU saw an increase of 1's, 2's and 3's and a decrease of 4's and 5's on this measure.

#### New Students by Quality Rank Across Campuses and Colleges

QR Enrolled — 9/09 vs. 9/06 (Freshmen Only)



**QR Graph:** Fall 2009 enrollments included fewer QR 3 and 4 students systemwide, as compared to Fall 2006. At the same time, JWU increased the proportion of QR 1 and 2 students.



# Career Development

## Strengthening Career Opportunities

"JWU's Career Development Office is evolving," says **Maureen Dumas**, vice president of the renamed and reconfigured Experiential Education & Career Services. With the launch of FOCUS 2011 in October 2006, one of the goals was to transform career services to better meet the needs of JWU students and alumni. Dumas, the former dean of admissions, assumed her new role in June 2009, and explained how they are specifically tackling student needs within this area. "JWU delivers a unique experientially-based education that leads to career progression and satisfaction," says Dumas. "This continues to be attractive to prospective students and their families."

New measures for career success are being defined around preparation, compensation, progression and satisfaction. An annual survey will track alumni career progression.

Staff has been realigned to career advising, experiential education and employer relations. Over the last few years, student focus groups voiced strong interest in moving away from career courses and toward personalized workshops to meet their individual career skill-building needs (see sidebar). "We've restructured career conference," says Dumas, "from the traditional large event, to an array of college-or-major-specific events. Students get industry-specific networking opportunities relevant to their field of study. Employers really like this too."

"Experiential education is being incorporated through sophomore, junior and senior year internships, community service learning and study abroad opportunities," Dumas says. "Our students must be prepared for the realities of the market and fully embrace and leverage their internships and directed work experiences."

Dean of Experiential Education, **Gregory Lorenz, Ph.D.**, has worked with academics and administrators to develop criteria for opportunities that provide real-world experiences. They are being used to design and develop new academic programs, reviews, operating procedures and policies for work-experience programs, and to evaluate new and existing opportunities with employers.

"We're integrating with other university departments, employers and alumni, like never before," says Dumas. Coordinators are connecting students with real-world experiences and working with **Donna Yena**, vice president of employer relations, who is strengthening relations with top employers of JWU students and graduates. Yena is modifying existing relationships with large employers that hire across programs and campuses, and increasing employment prospects that meet graduate and employer needs.

### YIELDING RESULTS

Experiential Education & Career Services worked with JWU's Creative Services Group to design appealing materials around their new "just in time" services and skill workshops. This "customized" approach is already garnering results:

**Internship Guidance:** 921 students participated in fall 2009, up from 806 students in fall 2008

**Workshops:** Since September 2009, more than 3,100 students have participated.

**Career Events:** More than 2,800 students attended 16 targeted and major-specific career events held since September 2009.



## careerTools

Apps for your student's success



Generate a greater return on your JWU investment

Experiential Education & Career Services

Dumas also points to alumni reconnecting and strengthening their commitment. **Mark Norberg '90**, director of operations in South Florida for Seasons 52, a new restaurant chain, recently visited the Providence Campus. "Not only did he speak to students about his JWU experience, industry trends and his career path, he also sees a role for internships." **Mehmet Gürs '93**, a culinary icon in Turkey, who received rave reviews in *The New York Times*, *Travel & Leisure* and other Condé Nast publications, is another example. While in the U.S. attending a food show, Gürs made a special visit to Providence to discuss becoming an international internship site for JWU students. "He's even helping with housing, and it's because of the connection he feels to his alma mater," says Dumas.

"We're all here to empower students to make effective career choices, identify and pursue internships, secure employment and navigate lifelong career direction," Dumas explains. "We're providing a 'menu' of options; it's a matter of taking advantage and making the right choices for the career they want."



# Resource Development

## Scholarships: Turning Dreams Into Reality

JWU takes the issue of affordable higher education very seriously. Eighty-five percent of our students receive financial aid, 84 percent work part time to supplement financial aid and 34 percent report being first generation college students. The need for support is great.

The Office of Institutional Advancement works with individual donors, alumni and organizations to bring much-needed financial assistance to our students. Meet three who have been touched by their contributions.

### Bank of America Scholarship

Haitian native, **Ulysse Charles '09** thought the dream of a private education was beyond his grasp. But he was drawn to JWU's hospitality management program, the hands-on approach and chance to gain real-world experience while studying. "I've completed one of the best educational opportunities, almost purely through the generosity of others," says Charles.

He leveraged academic, student life and experiential education opportunities. Bachelor's degree in hand, Charles secured full-time employment with Sodexo, a global leader in food and facilities management services. "This Bank of America scholarship was a blessing. Beyond providing motivation to focus on my education and to be the best, it gave me the opportunity to share that when you excel in school, someone out there is looking to provide an education and a better life," he says.

### Denver General Scholarship partly funded by the Coors Family

**Ryan Martinez '12** literally walks through fire to help people. A volunteer firefighter for Colorado's Saguache Fire Department, Martinez

makes a difference in his hometown of 500 people. This criminal justice major's goal of a career in law enforcement and passion to serve permeates everything. In high school, he participated in the national Hugh O'Brian Youth Leadership program, and now serves on JWU's Orientation Leadership Team.

Saguache's per capita income is \$14,139, so financial resources for college are in short supply. Donors like **Pete** and **Marilyn Coors** have invested in Martinez's dream of a degree. A profoundly grateful Martinez says, "This scholarship is amazing. Every dollar makes a difference, and I can't thank my donors enough for giving me this opportunity."

### James H. Hance Jr. Scholarship

Can a scholarship change the destiny of a family? **Victorina Meza '11**, from Concord, N.C., says it can. Meza gravitated to JWU's career-driven classes and faculty with industry experience. "I longed to attend this university, but the financial aspect would have made it incredibly difficult." The first to attend college in her family, "my entire family will benefit from my education," says the marketing major, "and through the better career path I'll be able to take."

The James H. Hance Jr. Scholarship was established by **Bev** and **James Hance '06 Hon.**, retired vice chairman and chief financial officer at Bank of America. Through the campus' inaugural campaign he helped raise nearly \$15 million, and became personally invested in the success of JWU and its students. Just ask Meza, who says, "The Hance Scholarship has made my dream to go to college come true."



Ulysse Charles '09



Victorina Meza '11



Ryan Martinez '12





## Friends of the University Support Our Students, Again

**A**nn and John Stewman, long-standing friends of the university, have once again answered the call to help our students. This year, the Stewmans gave JWU an additional gift of more than \$22,000 toward the endowed scholarship fund they established almost a decade ago. This fund supports culinary arts students who demonstrate excellence in their studies as well as financial need.

The name of the fund, the Guggenmos Endowed Scholarship for Culinary Excellence, is poignant. The Stewmans were introduced to **Chef Karl Guggenmos '93, '02 M.B.A.**, university dean of culinary education, several years ago during an event for the *Chaine de Rôtisseurs* in Charleston, S.C. At that time Guggenmos was the dean of culinary arts at the Charleston Campus. That meeting led to an immediate connection, and a strong friendship grew over the years. As a way to honor and recognize Guggenmos, the Stewmans established the scholarship by making their first major gift to JWU. They remain the primary and largest donors to this fund.

They didn't stop there, however. The close friendship and passion for the culinary industry led them to successfully enlist



L-R: Chef Karl Guggenmos '93, '02 M.B.A., university dean of culinary education, scholarship donors, Ann and John Stewman and Kimberly Boland '10

the support of many of their friends to make additional gifts toward the scholarship fund. Since that time, the endowment has grown to almost \$100,000. Each year, a Charlotte student receives a significant award from the fund. "It has been so meaningful for us to support JWU students and also honor our dear friend Chef Karl Guggenmos through the Guggenmos Scholarship," says John Stewman. "We remain committed to the students who will someday be the leaders in the culinary arts field."

Interested in establishing or contributing to a scholarship fund to support JWU students? Contact Page Sciotto at 401-598-2145.

Online > [page.sciotto@jwu.edu](mailto:page.sciotto@jwu.edu)



## Scholarship Honors Leader

**Rex Warren** was recently welcomed to the faculty of The Hospitality College in Providence, R.I. after enjoying 29 years in the industry. Warren, most recently senior vice president and CFO, of the North American Division of Starwood Hotels & Resorts Worldwide Inc., managed strategic planning and overall finance and accounting for Starwood. He is now sharing his expertise with students.

Upon his retirement from Starwood, colleagues honored his career by establishing the Rex Warren — Starwood Hotels Scholarship Fund at JWU. Calling Warren “an incredible leader,” **Denise Coll**, new president of Starwood’s North America Division, said, “He will be missed for his insights and his unforgettable sense of humor, but mostly for his desire and ability to make a difference for people. We are thrilled to be able to fund a scholarship in Rex’s name.”



Rex Warren and scholarship recipient Catherine Keane '10

Warren says he was “humbled by this generous act. Starwood is a terrific organization, filled with talented, skilled leaders. It was an honor and a pleasure to be a part of the growth of the company.” Noting he plans to stay involved with his former company for years to come, he added, “The commitment to the students of Johnson & Wales is a wonderful gift.”

Providence Campus President **Irving Schneider, Ph.D.** was equally impressed by the gesture. “We are fortunate to include Rex Warren as an esteemed member of our faculty, and thank Starwood for its generosity. One scholarship can often make the difference in a student’s ability to remain in school.”

## A Passion for Perfection

In August 2008, the world descended on Denver for the Democratic National Convention, providing a boon to local caterers like Epicurean Culinary Group. It handled 72 parties during the frenzied week, an opening party for 12,000 and provided individual service to 140 private suites at INVESCO Field at Mile High during **Barack Obama’s** historic acceptance speech. And current and former JWU students were in the middle of it all.

“Epicurean is by far our largest supporter of both employment and experiential education opportunities. It’s a perfect partnership because our students get to learn from the top catering company in Denver,” says **Barbara Lindsay** in JWU’s Experiential Education & Career Services. Three of their four top culinary team members are JWU alumni, including executive-corporate chef **Bob Gitre '97**, INVESCO Field executive chef **Matt Bergman '03** and production sous chef and saucier **Keith Whitmyre '05**.

The man behind Epicurean’s success is CEO **Larry DiPasquale**. Epicurean is the number one catering company in Denver and was designated by *Special Events* magazine as one of 2009’s “25 Great, Big Caterers” in the country. National recognition is gratifying, but it is DiPasquale’s passion to give back to the community that made him number one. He and his wife, **Jill**, and business partner, **Sharon Magness Blake** created a scholarship fund on the Denver Campus for food service management students. “I’m thrilled that we can make this \$25,000 commitment to the JWU family and know that the students will be getting the kind of instruction from this prestigious university to make them successful in the future,” he says.



Chef Bob Gitre '97 and Epicurean’s CEO, and managing partner, Larry DiPasquale

### Donors’ Gifts Provide Both Support and Inspiration

“I’ll do anything I can to support the students.” These are the words of **Dr. William Wortman**, a retired physician, avid food and wine lover, prolific writer and frequent traveler. He is a member of the Charlotte Campus Epicurean Society, a membership group of friends of the university who make yearly donations to support scholarships for students in need, and also enjoy two yearly events celebrating notable chefs and leaders from the culinary and hospitality industries.

Through his involvement with the Epicurean Society, Wortman has learned a lot about JWU and come to believe strongly in its mission. So much so that he recently donated 15 of his writings to the university’s Culinary Arts Museum on the Providence Campus. The works, some

of which have been published in *Gastronome* magazine, the official publication of the U.S. Chaîne de Rôtisseurs, will be part of the archives for possible future display, and use in arts and sciences and culinary classes.

“I expect Bill Wortman’s writings may be a useful resource,” said **Christine Thompson, Ph.D. '84**, associate dean of the John Hazen White School of Arts & Sciences. “They clearly carry Wortman’s voice, and help students understand the nuanced language of wine description. Culinary students will recognize someone who shares their passion for food.”

“I love what Johnson & Wales University does for its students,” said Wortman, “I’m honored to be able to help the students in this way.”



## Former Athletes Rally to Reunite



**ABOVE:** John Parente, executive director of athletics, front and center, and Alan Penney, sailing coach, fourth from right, gather with alumni athletes during the Providence Alumni Athletics Reception in October 2009.

**BELOW, RIGHT:** L-R: Noel Saul Altan '05, Adam Davis '05, Alan Penney, Betsy Loomis '07 and Thomas Grunbeck '06 at the Providence Alumni Athletics Reception.

Mother Nature may have been at her worst, but she did nothing to dampen the spirits of the 186 Johnson & Wales alumni athletes who turned out for the department's first reunion.

Former members of the JWU hockey, baseball, men's and women's soccer, women's volleyball, softball, sailing, wrestling and cross country teams came to Homecoming-Family Weekend in October 2009, many of them expecting to play in alumni games. Rain and wind forced cancellation of the baseball, softball and soccer games, but that didn't stop other alumni events from taking place.

The hockey alumni played to an 8-8 draw at the Rhode Island Sports Center in North Smithfield. Women's volleyball alums battled at the Harborside Recreation Center. And, through the inclement weather, sailing alumni competed in the first-ever **Tom Carmody** Memorial Regatta on the waters of Narragansett Bay. Carmody, the university's third

director of athletics and longtime admissions officer, was an avid sailor among his many athletic interests before his passing in November 2007.

Following competitive events, it was off to the Waterplace Restaurant in downtown Providence for an evening of hors d'oeuvres, memories and merriment. Dozens of former student-athletes renewed acquaintance and dusted off the old stories of errant throws, championship games and the teammates who made their experience at JWU better through intercollegiate athletics.

There were former student-athletes from the very first JWU teams of the mid-90s, like ex-hockey standout **Randy Suckney '96**, Wildcat Athletic Hall of Famers **Tory** and **Scott Jacob '99**, women's volleyball standout and current assistant coach, **Kim Cyr Little '02**, and new alumni like sailor and former Student-Athlete Advisory Committee president, **Elizabeth "Betsy" Loomis '07**. But the event turned out to be one of the best alumni reunions in recent years and it won't be the last.

In fact, the reunion has spawned what may be an annual affair, with plans for a fall 2010 replay that could include events for former players from all 16 intercollegiate teams.

**Online** > [alumni.jwu.edu](http://alumni.jwu.edu)





## University Trustee Speaks to Students on Value of Giving Back

In a presentation sponsored by the Providence Student Alumni Association (SAA) in October 2009, **John Hazen White Jr. '96 Hon.**, a Johnson & Wales University trustee, talked to more than 250 students about his involvement with JWU and the importance of giving back.

White spoke eloquently about working with Johnson & Wales, community service and its significance in a college student's life. He offered effective tips on what it takes to become a good leader and manager, while encouraging students to give back to the university when they become alumni. Alumni can give their time and talents in the classroom, mentor students and contribute to JWU through the annual giving program, White told them.

Time management is a highly important skill, according to White, "As you become a leader, you have to learn how to juggle your time and become a stable force ... If you do too much, you'll burn out," he said. Passion is also important. A high success rate means nothing, if one doesn't love one's work. "Do activities in your area of passion," said White. "I've committed a large chunk of my life to Johnson & Wales, and I do it because I love it."

Everything in life won't come easy. You have to take risks, he advised. "You don't have to be a superman; you just have to believe," he concluded.

## Low Country Chapter Awards First Scholarships

In 2008, the Low Country Alumni Chapter was the first to establish a scholarship based on donations from its leadership team and chapter members. This chapter scholarship is awarded to prospective students that come from the Low Country area in and around Charleston, S.C. As a result of the generous donations of these alumni, four students received this scholarship and are enrolled at JWU's Charlotte Campus.

One of the scholarship recipients, **Micah Lewis '11**, is pursuing a degree in business management. "I will be the first person in my family to graduate college, and I cannot be thankful enough to alumni who graciously help others succeed," Micah said. "I can promise them that it will be an investment they will not regret."

In addition to establishing this scholarship for alumni in their hometown, members of the Low Country Chapter have also lead by inspiring other alumni chapters around the country to follow suit and establish their own chapter scholarships. Five other chapters have set up their own scholarship funds, with more to come.

To find out about chapter scholarships in your area or for more information on the JWU Fund, please call 1-888-JWU-ALUM.

Online > [alumni.jwu.edu/jwufund](http://alumni.jwu.edu/jwufund)



ABOVE, TOP AND BOTTOM: John Hazen White Jr. spoke with students, including Samantha Krivorot, editor-in-chief of the *Campus Herald*, at the Providence Campus in October 2009. He offered advice on leadership and the importance of giving back to the community.



Alumni gathered on the Standard Hotel rooftop pool deck for a group photo.



## Los Angeles Alumni Reception

Los Angeles alumni gathered for their second annual alumni reception, sponsored by the Los Angeles Alumni Chapter. More than 53 alumni and guests attended the function at the The Standard Hotel in Los Angeles, Calif.



> LEFT TO RIGHT:  
Justin Gillette '06,  
Jannelle Evans '04,  
Michael Battista '90,  
and Henry Logan '01

## Atlanta Alumni Reception

More than 84 alumni and friends of the university got together at The Atlanta Botanical Gardens in November 2009 for the 3rd Annual Atlanta Alumni Reception. Alumni met with chapter leaders and heard the latest university developments.



# 2010:events

## March

- 3 Wildcat Wednesday, Metro Providence and Philadelphia Chapters
- 3 Charleston Alumni Reception, Charleston, S.C.
- 4-7 Charleston Food + Wine Festival, Charleston, S.C.
- 9-13 Hilton Head Food & Wine Festival, Hilton Head, S.C.
- 10 Wildcat Wednesday New York City, Legends Bar & Grill, N.Y.C.
- 11 Hilton Head Alumni Reception, Hilton Head, S.C.
- 12 Providence Bruins Game, Dunkin' Donuts Center, Providence, R.I.
- 15 Metro Providence Alumni Chapter, Alumni Suite, The Yena Center, Providence Campus
- 16-18 Alumni Leaders Week, North Miami Campus
- 20 D.C. Alumni Chapter Family Day Event, Washington, D.C.

- 22-24 Alumni Leaders Week, Charlotte Campus
  - 24 Success Board Series Presentation, Charlotte Campus
  - 26 Mile-High Alumni Chapter, Colorado Mammoth Lacrosse Game, Pepsi Center, Denver, Colo.
- ## April
- 7 Wildcat Wednesday, Metro Providence Chapter
  - 12 Mile-High Alumni Chapter, Family Bowling Night, Bowl-Ero Lanes, Denver, Colo.
  - 13 Charlotte Alumni Chapter Meeting, Executive Conference Room, Charlotte Campus
  - 13 Dallas Alumni Reception, Dallas/Fort Worth, Texas
  - 14 Metro Providence Alumni Chapter, Alumni Suite, The Yena Center, Providence Campus
  - 15 Orlando Alumni Reception, Orlando, Fla.
  - 19 Norfolk Alumni Reception, Norfolk, Va.
  - 22 D.C. Alumni Chapter Networking Event, Washington, D.C.

- 24 Success Board Series Presentation, Providence Campus
- 30-May 1 Greek Alumni Reunion, Providence Campus

## May

- 3-7 JWU Senior Week, Charlotte Campus
- 5 Wildcat Wednesday, Metro Providence Alumni Chapter
- 6 JWU Alumni and Senior Event, Levine Museum, Charlotte, N.C.
- 12 Metro Providence Alumni Chapter Meeting, Alumni Suite, The Yena Center, Providence Campus
- 15-22 Grad Week, Denver Campus
- 20 Commencement, Alan Shawn Feinstein Graduate School, Providence Performing Arts Center
- 22 Commencement, All Campuses





## Hartford-Springfield Alumni Reception

Hartford-Springfield area alumni held their first alumni reception, sponsored by the Hartford-Springfield Alumni Chapter. More than 47 alumni and guests attended festivities at the Basketball Hall of Fame in Springfield, Mass. in November 2009.



## Chicago White Sox Event

Mark Bickham '88 Ed.D., president of the Chicago Alumni Chapter, hosted alumni at the 2nd Annual Chicago White Sox Game at U.S. Cellular Field. Alumni enjoyed a Sunday afternoon watching their favorite teams and saw the Boston Red Sox win 6-1 over the Chicago White Sox.



◀ LEFT TO RIGHT:  
Megan McVey '09, Rock Harper '96 and Christopher Soto, SAA vice president



## Denver vs. North Miami at Denver

Alumni turned out in full force to root for their favorite team at the Denver vs. North Miami basketball season opener in the newly renovated Wildcat Center on the Denver Campus in November 2009. Denver out-scored North Miami, 75-59.

## Charlotte Alumni Reception

Charlotte alumni gathered for their annual alumni reception at the Charlotte Campus. This year, Chef Rahman "Rock" Harper '96, season three winner of the Fox Network's "Hell's Kitchen," was awarded a JWU Success Board.





# JWU Alumni

## 1969

### NATHAN WILLENSKY PVD

New York, N.Y.

Nathan is president of Tri-Par Corp. in New York.

## 1975

### ANTHONY MUSCATELLO PVD

Schenectady, N.Y.

Anthony is programmer analyst at Albany Medical Center in Albany.

## 1977

### RICHARD LAWTON PVD

Mukilteo, Wash.

Richard is executive yacht chef at On Board in Olympus.

## 1978

### GRACE CICERO PVD

Milford, Conn.

Grace is chief administrative officer at Casey, Quirk & Associates in Darien.

### STEVEN DAVIS PVD

Providence, R.I.

Steven and his wife, Susan, celebrated their 34th wedding anniversary in July 2009.

### GARY JONES PVD

Windermere, Fla.

Gary finished Ironman Florida in Panama City Beach, in November 2009, in a mere 13 hours and 13 minutes.

PVD PROVIDENCE	CHS CHARLESTON
NMI NORTH MIAMI	NOR NORFOLK
DEN DENVER	VAIL VAIL
CLT CHARLOTTE	INTERNATIONAL

### EMERIL LAGASSE PVD

New Orleans, La.

Emeril opened his newest restaurant, Burger And More or BAM (after his signature expression), specializing in hamburgers made from a blend of prime and grass-fed beef, in the Sands Casino Resort in Bethlehem, Pa. He is also promoting his latest cookbook, "Emeril 20-40-60: Fresh Food Fast."



Emeril Lagasse '78

## 1979

### ROBERT BRODEUR PVD

Crystal River, Fla.

Bob is chef at the Rio Crystal Seafood and Smokehouse in Crystal River.

### PAUL KUHN PVD

Belmont, Calif.

Paul is director of Catering & Convention Services at Four Seasons Hotels & Resorts in Belmont.

## 1980

### ROGER FICKENSCHER PVD

Saquah, Wash.

Roger is director of product development at Orca Bay Seafoods in Renton.

### HECTOR MORALES PVD

Haleiwa, Hawaii

Hector is executive chef at Turtle Bay Resort. He oversees the resort's award winning Palm Terrace, Hang Ten Grill and 21 Degrees North restaurants in Oahu.



Philip Slocum '80

### PHILIP SLOCUM PVD

Warwick, R.I.

Philip was named to the board of trustees for St. Elizabeth Community.

### WILLIAM WIENER PVD

San Antonio, Fla.

Bill is co-owner of Careme's Market in Lutz.

## 1981

### DAVID KINCH PVD

Los Gatos, Calif.

David is owner and chef at Manresa in Los Gatos. He was among 10 star chefs taking part in the 2009 World Gourmet Festival at the Four Seasons Hotel Bangkok, Thailand.

### WILLIAM O'BRIEN PVD

South Bend, Ind.

William is in-house chef at Elkhart General Hospital in Elkhart.

## 1983

### MARK PARIANO PVD

Gray, Maine.

Mark is executive chef at DiSanto's Restaurant in Gray.

## 1984

### ANTHONY CRUZ PVD

New Bedford, Mass.

In October, Anthony was recipient of the Prince Henry Society 2009 Person of the Year Award. The award is given to those who contribute to the betterment of the Portuguese community.

### JAMES DENARO PVD

Ankeny, Iowa

James is food service director at Pioneer College Caterers in Ankeny.

### MITCHELL FEINSTEIN PVD

Warwick, R.I.

Mitch is executive chef at Home & Hospice Care of Rhode Island in Providence.

### CHRISTOPHER HASTINGS PVD

Birmingham, Ala.

Chris and his wife, Idie, own Hot and Hot Fish Club in Birmingham.

### DOUGLAS NESS PVD

Weymouth, Mass.

Douglas is running for Massachusetts State Representative in 2010.

### KEITH YOUNG PVD

Wantagh, N.Y.

Keith is a firefighter for Ladder 158 in Springfield Gardens-Queens. He was a semifinalist in the New York Daily News FDNY Five-Alarm Cook-off. Keith whipped up his winning dish, Jumbo Shrimp à la Terry Diablo, named for a fellow firefighter who died on Sept. 11, on a segment with Rachel Ray in November 2009.

## 1985

### ROBERT BENNETT PVD

Duluth, Minn.

Bob is executive chef at Arrowhead Country Club in Rapid City, S.D.

### SCOTT BERG PVD

Pelham, Ala.

Scott is vice president and corporate chef with Five Star Catering in Birmingham.

### DANIEL ORR PVD

Bloomington, Ind.

Daniel is author of "FARMfood: Green Living with Daniel Orr." He also markets a line of Kitchen D'Orr spice blends and is a food consultant and writer.

### JOEL PYSER PVD

Waltham, Mass.

Joel is chief client officer at Passkey in Waltham.



**DEIRDRE REED PVD**

Haymarket, Va.

Deirdre is president of Reed & Associates, C.P.A.s. Deirdre's firm was awarded a contract to process Medicare enrollment transactions and opened a full-time office in Omaha, Neb. The firm also was awarded a pharmacy benefit manager audit contract by the Veteran's Administration.

**DONALD BACHELIER PVD**

Washington, D.C.

Donald is general manager at Jaleo Think Food Group in Washington.

**MICHAEL BIBENS PVD**

West Haven, Conn.

Michael is director of food and nutritional services for the State of Connecticut Corrections Department in West Haven.

**FRANCIS COLE, PH.D. PVD**

Piscataway, N.J.

Francis is the Philadelphia regional director for the U.S. Department of Labor's Job Corps program. He has served as the deputy regional director since 2004 and has been with Job Corps for more than 14 years.

**ROBERT DMUCHOWSKI PVD**

Collegeville, Pa.

Robert is director of sales and marketing for the Dolce Valley Forge Hotel in King of Prussia.

**JEFFREY GUIMOND PVD**

Lowell, Mass.

Jeffrey is vice president of credit administration at Lowell Cooperative Bank in Lowell.

**1987****MICHELE BROWN PVD**

Wylie, Texas

Michele was invited to serve on the board of directors for the Texas Chefs Association Dallas Chapter.

**GARY CROMPTON PVD**

Haddonfield, N.J.

Gary is president of Business & Industry Group at ARAMARK in Philadelphia.

**CYNTHIA DURANT, M.S.P.T. PVD**

Bedford, Mass.

Cynde is a physical therapist at Beth Israel Deaconess Healthcare in Lexington. She is working on certification in massage therapy, yoga and pilates.

**BRUCE JONES PVD**

Rio Rancho, N.M.

Bruce is executive chef at Hyatt Regency Tamaya Resort & Spa in Santa Ana Pueblo.

**WILLIAM LINEHAN PVD**

Denver, Colo.

Bill is chief marketing officer for Richfield Hospitality in Denver.

**JEAN RONDEAU PVD**

Woonsocket, R.I.

Jean is a board member for the Rhode Island State Council on the Arts in Providence.

**RANDLE ST. JOHN PVD**

Los Angeles, Calif.

Randle is general manager and chief operations officer at Wilshire Country Club in Los Angeles. Wilshire hosted the 2009 Southern California Golf Association's Amateur Championship in summer 2009, and served as a U.S. Open Qualifying site in 2008.

**PAUL SUPLEE, C.C.C. PVD**

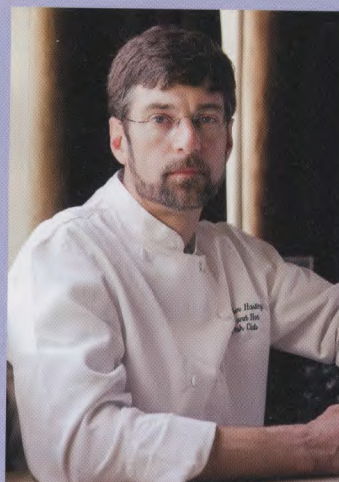
Berlin, Md.

Paul is culinary instructor for Worcester County Public Schools. He passed ProChef Level-3 at the Culinary Institute of America in November 2008. Paul has had numerous articles published since 2005 and his online portfolio can be viewed at [www.heartofakitchen.com](http://www.heartofakitchen.com).

**1988****JOHN F. BODI PVD**

Wakefield, R.I.

John is head chef of The Safari Lounge and Restaurant at Oceancliff Resort and Hotel on Ocean Drive in Newport.

**Christopher Hastings '84****A Crossover Sensation**

Chef **Christopher Hastings '84** brought the flavors of Charleston, S.C. to Alabama and they took off in epic proportions. His restaurant, The Hot and Hot Fish Club, has earned the Award of Excellence from *Wine Spectator* for 11 consecutive years. Chris and wife and business partner, **Idie**, have both been featured in *The New York Times*, *The Wall Street*

*Journal*, *Bon Appétit*, *Gourmet*, *Food Arts*, *Nation's Restaurant News*, *Cooking Light* and *Coastal Living*. He was a finalist for the James Beard Foundation's Best Chef in the South award and won the Robert Mondavi Culinary Award of Excellence in 1998. He's also been on television shows that include "Good Day Atlanta," "Good Day Alabama," the Food Network's "Best Of," and NBC's "Roker on the Road."

And with good reason. After graduation, Chris worked at restaurants from Georgia to Alabama including as chef de cuisine of Birmingham's Highlands Bar and Grill. In 1985 he moved to San Francisco and opened Lark Creek Inn before heading back to open Hot and Hot with Idie, a pastry chef, in 1995. Inspired by the food he loved from childhood vacations in South Carolina's Low Country, the couple made the restaurant a catalyst toward building a sustainable community. Chris loves "being in charge of my own future ... Working with great chefs, suppliers, purveyors who bring us great products, service and value every day." He's a champion of local agriculture, helping create a rapidly expanding network among farmers, suppliers and artisans across Alabama and the Southeast. A consultant and culinary advisor to restaurants and restaurant groups across the country, he is Alabama spokesperson for Wild American Shrimp and co-author of a cookbook, "The Hot and Hot Fish Club Cookbook, A Celebration of Food, Family, & Traditions."

He and Idie help with charity events for the James Beard Foundation and have been guest chefs and speakers at the International Wine & Food Society, The Culinary Vegetable Institute, the Institute of Culinary Education, the Charleston Food + Wine Festival and the Southern Foodways Alliance.

They live in Birmingham with their sons, Vincent and Zeb.

Online > [chris@hotandhotfishclub.com](mailto:chris@hotandhotfishclub.com)



**KEVIN DOHERTY PVD**

Brighton, Mass.

Kevin is executive chef for the Boston Bruins and Boston Celtics at T.D. Garden. He took home a bronze medal in the cold plate competition of the Culinary Olympics in Germany, and was certified as an executive chef by the American Culinary Federation.

**RENAY HOULE PVD**

Warwick, R.I.

Renay received the 2009 Community Service Award from the Rhode Island Statewide Independent Living Council, in Bristol.

**MICHAEL PIRINI PVD**

Forestdale, Mass.

Michael is executive chef at Abby Park Restaurant in Milton.

**1989**

**CYNTHIA BRISCOE PVD**

Frankfort, Ky.

Cindy is owner of Cynful Confections in Frankfort.

**MARIANNE PIZZITOLA PVD**

Sharpsburg, Ga.

Marianne is owner of Magnolia Manor Sweets in Sharpsburg. She recently moved to Georgia to return to her first career and love of baking.

**ELEANOR WELLER CHS**

Pocasset, Mass.

Eleanor is a residential loan officer for the First Citizens' Federal Credit Union in Hyannis and Falmouth.

**1990**

**ANDREW CARMACK CHS**

Vero Beach, Fla.

Andrew is executive chef at Grand Harbor Golf and Beach Club Vero Beach.

**MARY SALVAS M.S. PVD**

Cumberland, R.I.

Mary and her husband, Maxim, are celebrating 25 years of marriage, in June.

**JENNIFER ZENUH PVD**

New Hartford, Conn.

Jennifer ran for New Hartford Board of Education and is a member of the policy review subcommittee, in New Hartford.

**1991**

**REGINA ADERUPATAN, C.H.A. PVD**

Chicago, Ill.

Regina is Midwest regional manager at Cargill Meat Solutions in Chicago.

**SANAE HALPRIN PVD**

Las Vegas, Nev.

Sanae passed the Advanced Sommelier Exam from the Court of Master Sommeliers. She is sommelier at Aria at CityCenter in Las Vegas.



Beau MacMillan '91

**BEAU MACMILLAN PVD**

Scottsdale, Ariz.

Beau is executive chef at Elements at Sanctuary Camelback Mountain in Paradise Valley. He is co-host of "Worst Cooks in America" on the Food Network.

**1992**

**DARRIN FROWERY PVD**

King of Prussia, Pa.

Darrin is general manager of The Dolce Valley Forge Hotel in King of Prussia.

**MELANIE LARGETEAU PVD**

Delanson, N.Y.

Melanie is wine and liquor consultant for Opici Wine Co. in upstate New York.

**JAMES MARGIOTTA, C.E.C. PVD**

Delhi, N.Y.

James is chef instructor at State University of New York at Delhi. He also recently received his Certified Executive Chef certification from the American Culinary Federation.

**STEPHEN NICOLAS PVD**

Keystone, Colo.

Stephen is general manager at The Lodge at Vail for The Rock Resorts Vail Collection in Vail.

**LISA "L.A." POMEROY, PVD**

Northhampton, Mass.

L.A. is features writer for Massachusetts Horse in Goshen. She was a finalist in the American Horse Publications 2008 Annual Awards.

**DAVID SANCHEZ CHS**

Tucson, Ariz.

David is executive chef at Roaring Fork in San Antonio, Calif.

**DENNIS TRANTHAM CHS**

Canton, N.C.

Denny is executive chef at Grove Park Inn in Asheville.

**GREGORY WALTER M.S. PVD**

Downers Grove, Ill.

Gregory is director of business development at Durham School Services in Downers Grove.

**1993**

**JULIE BASS PVD**

Long Beach, N.Y.

Julie is director of sales and marketing at Fairfield Inn by Marriott Times Square in New York City.

**LAURA CHRISTOPHER PVD**

South Weymouth, Mass.

Laura is owner of Christopher Events in South Weymouth. After taking time off to be at home with her twins, she has started her own event and wedding planning business at [www.christopher-events.com](http://www.christopher-events.com).

**ALBERT FREY PVD**

Kunkletown, Pa.

Albert is general manager of nutrition and environmental services in Lansdale.

**ERIC WEINER PVD**

Cranston, R.I.

Eric Weiner is president of All Occasion Transportation in Providence, and was named to the board of directors of the Providence Warwick Convention & Visitors Bureau.

**1994**

**ANTHONY ALDANO PVD**

Bayonne, N.J.

Anthony is an agent at New York Life in New York. He assists with long-term financial planning with products in life insurance, annuities, long-term care, family protection, mortgage protection and college funding.

**LEO BUSHEY PVD**

Monson, Mass.

Leo is executive chef for the Simsbury Inn's three restaurants in Simsbury, Conn.

**LINDA FERONE PVD**

White Plains, N.Y.

Linda is director of catering for the DoubleTree Hotel in Tarrytown.

**CHRISTIAN HARRA PVD**

Silt, Colo.

Christian is owner and operator of Miner's Claim in Glenwood Springs.

**STEVEN HART, ESQ. PVD**

Coventry, R.I.

Steven has been appointed probate judge for Probate Court for the Town of Coventry.

**PAUL JALAF PVD**

Coventry, R.I.

Paul is chef and owner of the North End Café in North Providence.

**BRENDA JOHNSTON PVD**

Waitsfield, Vt.

Brenda and her husband, Todd, own the White Horse Inn in Waitsfield.



# ALUMNI OVERSEAS

1983

VASCO DE JESUS RODRIGUES PVD

Syo Paulo, Brazil

Vasco is on the steering committee for the American Bar Association and is a member of the American Society of International Law.

1985

KERRY MITRUSKA PVD

St. Martin

Kerry has been promoted to director of sales and marketing for Radisson St. Martin Resort, Marina & Spa in St. Martin.

1995

ANNA OLSON VAIL

St. Catharines, Ontario, Canada

Anna is host of Food Network Canada's "Fresh with Anna Olson." Her new book, "Fresh with Anna Olson: Seasonally Inspired Recipes to Share with Family and Friends" focuses on supporting local producers and eating locally and seasonally.



L-R: Erik Jerbeus '08, Sebastian Mahl '06 and Lars Garvik '01 got together at Palace in Göteborg, Sweden in March 2009.

1999

MIGUEL DAVID PVD

Manilla, Philippines

Miguel is a new member of the faculty at Enderun College in Manilla and teaches beverage management.

2001

TRACEY AQUINO PVD

Ube City, Yamaguchi Prefecture, Japan

Tracey is English instructor at Ube City Board Of Education in Ube City, Yamaguchi Prefecture.

ANDREAS QVIST PVD

Brussels, Belgium

Andreas is founder and CEO of Internews and Gourmet Foods with western Europe as his market.

2004

DENISE WARD NMI

Nassau, Bahamas

Denise is catering sales manager for The Sheraton Nassau Beach Resort in Nassau.

2005

SAMANTHA KOON DEN

Grahamstown, South Africa

Samantha is head chef at Greenways Hotel 5 in Cape Town.

## off the shelf

### Books by University Authors

In 2004, **Chris Hastings '84** and wife, **Idie**, carried their love of South Carolina Low Country foods to Birmingham, Ala. and built an acclaimed restaurant and an agricultural network

that extends throughout the Southeast.

**The Hot and Hot Fish Club Cookbook: A Celebration of Food, Family & Traditions**, from Running Press Books,

is an elegant reflection of the passing seasons sus-

tained in 200 recipes, profiles of artisans, farmers and foragers who bring product to kitchen, engaging photographs, lifestyle menus with wine and beer pairings and an extensive list of sources for the freshest and best.

Online > [www.hotandhotfishclub.com](http://www.hotandhotfishclub.com)

Saskia Faulk '93

**M.B.A.** was concerned that international businesses weren't taking the AIDS crisis seriously. Her response is "**AIDS and Business**" by Faulk and

**Jean-Claude Usunier**, published by Routledge (New York). Using case studies of situations

where HIV/AIDs come into play, each chapter is set in a different country, nine countries in all, and concludes with a series of activities to stimulate thinking for teaching purposes, as well as Web links and suggested further readings. Dr.

**Peter Piot**, former executive director of UNAIDS and under secretary-general of the United Nations, wrote the foreword to the book. Faulk lives in Switzerland.

Online > [www.routledge.com](http://www.routledge.com)



With a focus on locally grown and deliciously simple, "**Fresh with Anna Olson: Seasonally Inspired Recipes to Share with Family and Friends**" by Whitecap Books Co., is an extension of her popular show by the same name on Food Network Canada. Home base for **Olson '95** and husband, **Michael**, also a chef, is Foods & Bakery in Port Dalhousie, St. Catharines, Ontario where "eat fresh; eat local" is at the basis of all of her enterprises. She finds inspiration from the farmers and friends who share both her love of good food and her table in a celebration of community.

Online > [www.annaolson.ca](http://www.annaolson.ca)



*JWU alumni, faculty or staff with recently published books are encouraged to contact us.*

Online > [jwumagazine@jwu.edu](mailto:jwumagazine@jwu.edu)





## Jason Arabian '92

### On a Refocused Career Path

**Jason Arabian '92** worked as a project manager for a local construction company, but wanted more out of his career than just managing construction projects. He connected with a career advisor to see how he could change direction and eventually start his own technology business.

"I learned so much about my working style through behavioral testing and from going through a discovery process that ultimately helped me approach the possibility of business ownership without emotion, using my head," Jason says. "There were so many more business concepts out there to consider and franchising was a valuable option for me."

Today, as the owner and president of CMIT Solutions of Central Rhode Island in West Greenwich, Jason serves southern New England as part of a nationwide franchise of information technology services and solutions for small and mid-sized businesses. His is the largest CMIT franchise in the country.

Jason has been honored numerous times by CMIT. In 2006, he received the Rising Star Award; in 2007, the Breakout Award; and in 2008, the Franchise of the Year Award. Jason is also a founding member and current president of the CMIT Pacesetters/Mastermind Group and was the first member of the CMIT Solutions Milestone Achievement Club. Members are inducted based on personal growth and a specific level of financial achievement.

In his spare time, Jason enjoys time with his children, hunting, fly-fishing and vacationing in Maine.

Online > jarabian@cmitsolutions.com

## PHILIPP KAINBACHER PVD

Marina Del Rey, Calif.

Philipp is chief development officer at Luxe Hotels and Luxe Worldwide Hotels in Los Angeles.

## FRANK LUCCI PVD

Bethlehem, Pa.

Frank is senior sales representative and corporate trainer for professional sales representatives at Ortho Dermatologics, for southeast Pennsylvania and Delaware.

## ELAINE MINICK-STONE NMI

Statesboro, Ga.

Elaine recently received an Emmy award for food stylist on the production team of "Paula's Party," featuring Paula Dean on the Food Network. She is currently focusing on producing local organic foods, practicing sustainability, and is a grassroots member of her local downtown farmer's market.

## 1995

### SHELLEY BALTZ NOR

Somerville, Tenn.

Shelley operates Taste Cooking Classes (tastecookingclasses.com and morselsandmoments.blogspot.com).

### DAVID CUNNINGHAM CHS

New Orleans, La.

David is executive chef at Commander's Palace in New Orleans.

### DENNIS DIMAURO '98 M.B.A., PVD

North Providence, R.I.

Dennis is vice president of information security in the Security & Risk, Business Services Department at Citizens Bank in Cranston.

### JASON FRIENDY PVD

Oneida, Pa.

Jason is executive chef for The Resort at Squaw Creek.

### TODD HENRY PVD

Naples, Fla.

Todd is fraud specialist manager at Health Center for Better Living (HCBL) in Naples.

### GARY MCCAULEY PVD

North Providence, R.I.

Gary is the general manager of Chicago Uno Grill in Smithfield.

### SHANA MURRELL '98 M.B.A. PVD

North Providence, R.I.

Shana is interim director of alumni affairs at Rhode Island College in Providence.

### ERIC ROSSON CHS

Mt. Pleasant, S.C.

Eric is head chef at Seel's on Sullivan's on Sullivan's Island.

### JOHN SEROCK PVD

Havertown, Pa.

John is owner and chef of John Serock Catering in Malvern.

### EDWARD SHORTSLEEVE PVD

Las Vegas, Nev.

Edward received his Certified Executive Chef certification through the American Culinary Federation.

## DANIEL TRACE NOR

Houston, Texas

Danny is the new executive chef for Brennan's in Houston.

## 1996

### CORINNE CURTIS PVD

Lakewood, N.Y.

Corie is executive director of the Lucille Ball-Desi Arnaz Center in Jamestown.

### JOSEPH DAMICO PVD

Flower Mound, Texas

Joseph is multi-site general manager at ARAMARK in Dallas.

### CHARLES DUNBAR PVD

North Baldwin, N.Y.

Charles recently launched a new Internet portal (BlastOffWithCharles.com) that combines shopping, news, social networking and games into one easy-to-use site with personalized design options and intuitive interfaces.

### ROBERT GORDO NMI

Miami, Fla.

Robert is co-owner and executive chef of Fast Fusion Grille in Miami.

### RAHMAN "ROCK" HARPER NOR

Woodbridge, Va.

Rock was winner of "Hell's Kitchen Season 3," and now teaches culinary students at Stratford University.

### WENDY MARCELLO '02 M.B.A. PVD

Waxhaw, N.C.

Launched www.domesticsuccess.com as a featured blogger in *The Charlotte Observer* "Mom Minute."

### JERAMIE MITCHELL CHS

St. Louis, Mo.

Jeremie is regional executive chef for Delaware North Companies Sportservice in St. Louis.

### SEAN O'BRIEN PVD

Freeville, N.Y.

Sean is chef and owner of Willow Restaurant in Ithaca.



**KERRY PORTER PVD***Newark, N.J.*

Kerry is owner of KSPORT Inc. in Newark.

**MICHAEL PRESS PVD***Marana, Ariz.*

Michael is sous chef at The Ritz-Carlton at Dove Mountain in Marana.

**JASON "SLADE" RUSHING PVD***New Orleans, La.*

Slade is executive chef at MiLa in New Orleans and was named among Mother Nature Network's (mnn.com) 40 under 40 Rising Young Culinary Stars for 2009.

**1997****DAVID BIRNBAUM PVD***Brooklyn, N.Y.*

David is the tournament sales manager for The Golf Club at Mansion Ridge. It is the only Jack Nicklaus signature course in New York open to the public. The clubhouse is in a restored 18th century stone barn.

**GRAHAM BOWLES NOR***Chicago, Ill.*

Graham is owner and chef of Graham Elliot in Chicago.

**ELIOTT HARRIS VAIL***Saint Louis, Mo.*

Elliott is chef at Miso on Meramec in St. Louis

**RAVEN NICKELBERRY NOR***Petersburg, Va.*

Raven is food service manager at Riverside Regional Jail in Hopewell.

**KRISTEN OLSEN CHS***New Orleans, La.*

Kristen is executive chef at Cuvee in New Orleans.

**MARCUS WOMER CHS***Leland, N.C.*

Marcus is owner of Worm Woods Bar & Grill in Leland.

**1998****ANJELINA BUENTELLO PVD***Washington, D.C.*

Anjelina received a Certificate of Foundation of Tea: Level 1 in 2008 from the Specialty Tea Institute, a division of the Tea Association of the U.S.A. Inc.

**CASSANDRA CLIFFORD PVD***Fairfax, Va.*

Cassandra is founder of the nonprofit, Bridge to Freedom Foundation (BTFF), in Fairfax, after years of serving as a nonprofit freelancer and writer. BTFF's mission is to assist survivors of modern slavery, by identifying and bridging the gaps in services and information available to them in corporate and community programs.

**ROBERT KRAJEWSKI PVD***Rockland, Maine*

Robert is co-owner and chef of Lily Bistro in Rockland.

**ERIC PETERSON CHS***Eagle, Idaho*

Eric is executive chef at Seasons Bistro Wine Bar and Catering in Eagle.

**CHRISTOPHER SHIREMAN NMI***Winterville, N.C.*

Chris is chef at Lakeview Room at Brook Valley in Greenville, N.C.

**PAUL VELLA CHS***Newberry, S.C.*

Paul is the owner of Paul's Philadelphia Eatery in Vista.

**SARAH JO WILLEY PVD***Enosburg, Vt.*

Sarah Jo expanded her business, Creative Muse Floral Design, in Enosburg Falls. She recently bought a retail florist shop in Enosburg to expand her studio. (www.creativemusevt.com)

**1999****SAM GIANOPOULOS CHS***Winston-Salem, N.C.*

Sam is co-owner of o'So eats in Winston-Salem.

**Stella Sigfusdottir '96  
M.B.A., C.H.S.****For Body and Environment****Stella Sigfusdottir '96**

**M.B.A., C.H.S.**, is on a life mission to promote health, wellness and "spadom." As spa director and consultant at Ponte Vedra Inn & Club, an AAA Five-Diamond resort in Ponte Vedra Beach, Fla., Stella manages daily operations, marketing and strategy that emphasizes member satisfaction and an environmentally conscientious approach to business.

A native of Reykjavik, Iceland, Stella and a partner started their first business, Spa Academia, there in 2000, offering consulting, education and training for the spa industry. As president and marketing director, she created products that sold in Scandinavia, U.S.A., England, the Canary Islands and Asia. Known for her work and research in therapeutic spas and tourism, in 2001, she established Smooth in Iceland, a massage and rejuvenation studio introducing new technologies in massage and microdermabrasion. She is exclusive distributor in Iceland for Synergy technology from Dynatronics.

"One must constantly focus on his or her goals, and it is vitally important to be passionate about our goals and to have ample patience and perseverance," she believes. Stella's company is working on "going green." The spa offers natural-based manicure, pedicure, nail and hair products. This holiday season the spa launched the first completely organic, certified green, skin-care line. Stella promotes protecting the environment to employees as well as spa guests. In addition, her company is currently looking into solar energy panels to heat the spa's therapeutic pool area.

Stella has been nominated for a Women in Business Award 2010, for Corporate Leader of the Year, in North Florida.

Online > [stella@spaacademia.com](mailto:stella@spaacademia.com)



Derek  
Wagner '99

**EMILY PUDVAH PVD***Griswold, Conn.*

Emily oversees ASPIRE, an after-school program at Kelly Middle School in Norwich.

**DEREK WAGNER PVD***Providence, R.I.*

Derek is chef-owner of Nick's on Broadway in Providence. He was named among Mother Nature Networks (mnn.com) 40 under 40 Rising Young Culinary Stars for 2009.





Adam Leon '97

**Selling Service**

When **Adam Leon '97** graduated, he set his sights on the hotel industry, but never imagined he'd be where he is today: director of sales and marketing for The Westin Colonnade Coral Gables. He began at Wyndham Hotels as operations manager, handling the daily logistics of running a hotel. When presented an opportunity to be a manager in sales, he realized it was his calling. Within his first year on the sales team, Adam was named Sales Manager of the Year by Wyndham for outstanding sales and service — "one of my greatest accomplishments within my career," Adam says.

From there he moved on to The Westin where he now oversees sales and marketing strategies, develops new business and targets more varied demographic group and event segments. He works to maximize profits for the hotel and guarantee outstanding customer service.

"I love meeting new people, but most importantly I love making sure my clients' meetings are perfect," says Adam. He uses their positive feedback to generate business. Adam is also accountable for market performance and potential performance as well as budget, forecast and target goals.

Adam plans revenue and operations management strategies for the hotel, including pricing, direct sales, marketing and acquisitions. "I enjoy working in a team environment and leading and developing my associates," says Adam. "I am my biggest critic and will not allow myself or others to fail."

Online > [aleon@westincoralgables.com](mailto:aleon@westincoralgables.com)

**2000****DONNA BEAUSOLEIL PVD**

North Providence, R.I.

Donna is portfolio manager for the Business Lending Department at Bank Rhode Island in Providence.

**BRENDA DANN-MESSIER ED.D. PVD**

East Greenwich, R.I.

Brenda was appointed by President Barack Obama as assistant secretary for vocational and adult education for the U.S. Department of Education.

**KEVIN FALKNER CHS**

Charlotte, N.C.

Kevin is sales manager at Food Sales East in Fort Mill, S.C.

**BRIAN HAYNES PVD**

Lakewood, Wash.

Brian is CEO of Rainier Connect, a telephone and cable television company in Tacoma.

**ZACHARY KOLSTEIN PVD**

Ringwood, N.J.

Zachary is director of new business development at Active International in Pearl River, N.Y.

**PATRICK NEWMAN CHS**

Round Rock, Texas.

Patrick is executive chef of the Inter Continental Stephen F. Austin Hotel in Austin.

**PEGGY ROBINSON PVD**

Roswell, Ga.

Peggy is vice president of marketing at Kingsley Associates in Roswell. She spearheads the firm's branding, marketing and public relations efforts.

**MARGARET ROEDER PVD**

Chicago, Ill.

Maggie is owner and pastry chef of Maggie Roeder Cakes in Chicago.

**JARED VAN CAMP CHS**

Chicago, Ill.

Jared is executive chef at Old Town Social in Chicago.

**LANI WILD '05 M.B.A. PVD**

Gresham, Ore.

Lani is executive director for Center for the Arts Plaza in Gresham.

**2001****GEOFFREY AUMILLER CHS**

Syracuse, N.Y.

Geoffrey is key account manager at U.S. Beverage Net in Syracuse.

**CHRISTOPHER BROWN CHS**

Sahuarita, Ariz.

Christopher is executive chef at J.W. Marriott Starr Pass Resort & Spa in Tucson.

**STEPHEN CAREY CHS**

Baltimore, Md.

Stephen is executive chef for Milan in Baltimore.

**R. BLAINE DORSEY M.B.A. PVD**

Hampton, Va.

Blaine is general manager at Crestline Hotels & Resorts Virginia Beach.

**SANDY FINKLIN PVD**

Hialeah, Fla.

Sandy is director of finance and administration for Touching Miami With Love in Miami Beach.

**NOMA MHLAULI M.A.T. PVD**

Bedford, Mass.

Noma Moses is president and CEO of Noma Unlimited in Bedford.

**ANDREW MONARCH NMI**

San Diego, Calif.

Andrew is regional manager of Footwear etc. in San Diego. He received the Young Entrepreneur of the Year Award from the San Diego North Chamber of Commerce.

**CHRISTOPHER STEWART CHS**

Charleston, S.C.

Christopher is chef and partner at The Glass Onion in West Ashley.

**DAWN WELLS CHS**

Concord, N.C.

Dawn is general manger at Residence Inn by Marriott in North Charleston, S.C.

**DANEYON WHITE PVD**

Boiling Springs, Pa.

Daneyon is executive chef at Chef Exclusive in Carlisle.

**CHRISTY ZAWATSKI CHS**

Watertown, N.Y.

Christy is general manager of hemisphere management at Candlewood Suites in Watertown.

**2002****SHARON BELNAVIS NMI**

Charlotte, N.C.

Sharon is assistant director of experiential education at Johnson & Wales University's Charlotte Campus.



**KATIE CAVUTO-BOYLE PVD***Philadelphia, Pa.*

Katie is owner of HealthyBites LLC. and was a finalist on "The Next Food Network Star."

**TRICIA GOODNOUGH M.A.T. PVD***Fowler, Ohio*

Tricia is chef instructor at Youngstown City Schools-Choffin Career & Technical Center in Youngstown.

**DANA HERBERT PVD***Bear, Del.*

Dana was featured on the "10! Show" on NBC Philadelphia. The program focuses on wedding cake trends.

**ROBERT JACKMAN PVD***Warwick, R.I.*

Robert has won three ENDURrun 160-kilometer stage races.

**JOSEPH LOPES M.B.A. PVD***New Bedford, Mass.*

Joseph is a vice president and medical financial services specialist at Webster Bank in New Bedford.

**VICTORIA MOORE NMI***Greenville, S.C.*

Victoria was recently named one of "Four Breakout Chefs to Watch" by *Esquire* food critic, John Mariani.



Anne Moynihan '02

**ANNE MOYNIHAN PVD***Watertown, Mass.*

Anne is pasrty chef at Tryst in Watertown.

**WILLIAM RAWSTROM CHS***Wilmington, Del.*

Billy Rawstrom recently opened Maiale, a small neighborhood salumi shop and delicatessen where everything from the salumi to the meatballs is made in-house, in Wilmington.

**CLARK WADE CHS***Louisville, Ky.*

Clark is executive chef at the Richmond Marriott and at the Marriott's T-Miller Sports Bar & Grill in Richmond, Va.

**MARLIES WASTERVAL PVD***Houston, Texas.*

Marlies is executive chef for Byrd's Market and Café in Houston.

**2003****ANTHONY ADAMS PVD***Orlando, Fla.*

Tony is co-owner and chef of Big Wheel Provisions in Orlando.

**CHERYL CULVER '05 M.A.T. PVD***Copley, Ohio*

Cheryl is a fourth grade teacher at Spring Garden Waldorf School in Copley.

**PAMELA DIXON CHS***Anderson, S.C.*

Pamela was promoted to director of food and nutrition at AnMed Health Medical Center in Anderson.

**KATHRYN GULLA CHS***New York, N.Y.*

Katie is pastry chef for Magnolias and Blossom Restaurants in New York.

**JAMIE WOLFF NOR***Pocomoke City, Md.*

Jamie is sous chef of the Globe Restaurant in Berlin.

**2004****KRISTEN MANSUR PVD***Auburn, Mass.*

Kristen was promoted to finance and ticket operations coordinator for the Worcester Sharks Hockey Organization.

**2005****AMBER ALLEY PVD***Cranston, R.I.*

Amber is assistant banquet manager at Newport Marriott in Newport.

**Shelby Sanford Pedersen '06****Supporting At-Risk Youth**

As director of resource development for ICAN, an Arizona nonprofit providing research-based prevention programs for at-risk youth, **Shelby Pedersen '06** betters the lives she touches every day. Focused on community building and leadership, much of her work is in fundraising. Shelby manages fund development including the grants program, event planning, marketing and communications, cultivating donors and stewardship, and managing volunteers.

"I am tremendously inspired by the youth served by ICAN," says Shelby. "We work with some of the most at-risk kids living in the state of Arizona and the smiles they wear on their faces each day remind me how lucky I am, and to seize every opportunity to use the talents given to me to help others in need."

After graduating from Johnson & Wales University, Shelby became a compliance specialist with Countrywide Home Loans but realized her calling was working with underprivileged youth. While completing her master's degree in public administration at Arizona State University, she began to work with disadvantaged youth in the Chandler Unified School District. She volunteered for marketing and community relations duties for Project C.U.R.E in Tempe, Ariz. while also heading a leadership program for teens that focused on international issues.

These days Shelby is forecasting fund development strategies for the coming year. "My job provides an amazing learning environment where I can use my skills to make a difference in my community and develop greater skills for the future."

**Online** > [shelbypedersen@gmail.com](mailto:shelbypedersen@gmail.com)



**QUANTICO ASHFORD CHS**

*Charleston, S.C.*

Quantico is executive chef at Sodexo in Rock Hill.

**AUDREY COSTA PVD**

*Spring Hill, Fla.*

Audrey is owner of Chef Audrey's Eclectic Café in Brooksville.

**MICHAEL DUBANEWICZ NMI**

*Hollywood, Fla.*

Michael was awarded certificates of appreciation from Hialeah Gardens Senior High School and Alonzo and Tracy Mourning Senior High School for dedication and services to the Miami-Dade Education System.

**BRITON DUMAS NMI**

*Gainesville, Fla.*

Briton is owner and executive chef of Embers Wood Grill Gainesville.

**WILLIAM GILSON PVD**

*Somerville, Mass.*

William is chef and owner of Garden at the Cellar in Cambridge, Mass., and the Herb Lyceum in Groton, Mass. He was named among Mother Nature Network's (mnn.com) 40 under 40 Rising Young Culinary Stars for 2009.

**NATHAN KNIGHTS PVD**

*Elkhart, Ind.*

Nathan is general manager for Hotel Equities representing Hilton Garden Inn in Elkhart.

**JASON LANCTOT PVD**

*Uxbridge, Mass.*

Jason was promoted to general manager at Flik International at Bingham McCutchen L.L.P. in Boston.

**GREG LAPRADE PVD**

*Mesa, Ariz.*

Greg is chef-owner of Quiescence in Phoenix. He was named among Mother Nature Network's (mnn.com) 40 under 40 Rising Young Culinary Stars for 2009.

**CLINTON MCCALLA PVD**

*Augusta, Ga.*

Clinton is co-owner of Jackie M's in Augusta. Clinton and his mother, Jackie, had six recipes printed in the November 2009 issue of *Southern Living* magazine where they were featured under "A Smokin Good Thanksgiving" offering alternative meals to traditional turkey.

**MICHAEL METZNER PVD**

*Keyport, N.J.*

Michael is executive sous chef for Dennis Foy's Lawrenceville Inn in Lawrenceville.

**BENJAMIN MEYER PVD**

*Birmingham, Mich.*

Benjamin is executive chef at Chen Chow in Birmingham.

**MATT MORROW PVD**

*Perth Amboy, N.J.*

Matt is sales manager at Valley National Bank in Mountainside.

**KRISTIN OLSEN PVD**

*New Orleans, La.*

Kristin is executive chef at Cuvee in New Orleans.

**JOHN ORTENZIO PVD**

*Astoria, N.Y.*

John accepted a position at PRWeek - Haymarket Media in New York City as account executive.

**DAVID PSZANKA DEN**

*Rapid City, S.D.*

David is executive chef at Hamilton's Patio and Grill in Rapid City.

**JAMES RUGILE DEN**

*Denver, Colo.*

James is executive chef at Venue Bistro in Denver.

**KAYLA SAMASCOTT PVD**

*Kailua, Hawaii*

Kayla is account executive at Hastings & Pleadwell in Honolulu.

**MICHAEL SANTINI PVD**

*New York, N.Y.*

Michael is corporate manager of Human Resource Services at Loews Hotels in New York.

**TYLER SKRIVANEK DEN**

*Denver, Colo.*

Tyler is chef de cuisine at Duo Restaurant in Denver. He was named among Mother Nature Network's (mnn.com) 40 under 40 Rising Young Culinary Stars for 2009.

**NATHAN WHITING CHS**

*Summerville, S.C.*

Nate is executive chef of Tristan in Charleston.

**2006**

**BRIAN BARRETT CHS**

*Newton, N.C.*

Brian Barrett is manager at Panera in Mooreville.

**GUILLAUME BIENAIME PVD**

*Redwood City, Calif.*

Guillaume was promoted to executive chef at Marche restaurant in Menlo Park.

**ANDREA BLAIR CLT**

*Alvarado, Texas*

Andrea is owner and chef of Wine Down in Alvarado.

**MATTHEW EIERMAN CLT**

*Glen Burnie, Md.*

Matthew is chief operations officer of a locally-owned and operated credit card processing company in Maryland.

**LAUREN JOHNSON-HECLO CLT**

*Aiea, Hawaii*

Lauren was a contestant in the Whole Foods Chefs "Take It Outside" competition in Honolulu.

**2007**

**STEVEN BAILEY PVD**

*Warwick, R.I.*

Steven published an article in the June 2009 issue of *The National Academic Advising Association Journal* out of Kansas State University about fine arts students that had served in the military and their ordeals when they return from service to a fine arts mentality.

**PATRICK BARBERET PVD**

*New Hartford, Conn.*

Patrick is wine sales director at The Savory Grape in East Greenwich, R.I.

**ELIZABETH LAUGHLIN PVD**

*Maynard, Mass.*

Liz is manager of the BayPath Elder Nutrition Program in Ashland.

**JILL LAZAR PVD**

*West Greenwich, R.I.*

Jill was recognized as a top young professional under 40 by *The New England Business Bulletin*.

**SAMUEL S. LEE PVD**

*Wheeling, Ill.*

Samuel accepted a position at Jade Infused Corp. in Carol Stream as chef de cuisine. Samuel recently was employed at Western Hotels and Resorts as chef de poisson.

**PAVAN NAYINI M.B.A. PVD**

*Lake Worth, Fla.*

Pavan is staff accountant at the Four Seasons in South Florida.

**NICOLE PETTINEO NMI**

*Plantation, Fla.*

Nicole is chef and co-owner of Bash Wine Café in Sunrise.

**JOSHUA SECHLER PVD**

*Providence, R.I.*

Joshua is account manager at Decco Inc. Waste Services in Johnston.

**SABRINA SOLARES PVD**

*Slaterville, R.I.*

Sabrina is event director at The Savory Grape in East Greenwich.

**SETH WELLS CLT**

*Woodstock, Va.*

Seth is chef at Café Nights at customers Woodstock Café in Woodstock.

**2008**

**ANDREW ANDERSON, ED.D. PVD**

*Riverside, R.I.*

Andrew is the assistant principal of Joseph L. McCourt Middle School in Cumberland.



**NICHOLAS COLLINS PVD***Pleasant Valley, Conn.*

Nicholas is banquet sous chef at The Village at Boulder Ridge in Barkhamsted.

**BARRY PHILLIPS PVD***New York, N.Y.*

Barry is hospitality consultant and product specialist for Miami-based Management Technologies (MTech). He provides award-winning HotSOS Software to hotels, casinos and cruise lines globally.

**AMIT RANGI M.B.A. PVD***Latham, N.Y.*

Amit accepted a position at Stamford Plaza Hotel in Stamford, Conn. as director of front office.

**ANDREW SHAPARIN PVD***Princeton Junction, N.J.*

Andrew accepted a position at Bloomberg L.P. in Skillman, as energy asset analyst.

**GLENN WILGA CLT***Charlotte, N.C.*

Glenn is an account executive for Red Moon Marketing in Charlotte.

**2009****PATRICIA BANKER PVD***Norwich, Conn.*

Patti is pastry chef for Rocco Italian Osteria in Smithfield, R.I.

**WILLIAM BRIGHT CLT***Charlotte, N.C.*

William created an educational beer pairing workshop at the Colonial Williamsburg Lodge.

**KEVIN CHURCH PVD***Staunton, Va.*

Kevin is sous chef at Mockingbird in Staunton.

**KRISTEN JELORMINE CLT***Stratford, Conn.*

Kristen was promoted to production manager with The Compass Group/Chartwells in New Haven.

**ALFRED A. ROGERS '75**

Sept. 11, 2009

**ALLEN L. PAUL '77**

Aug. 28, 2009

**JOHN M. RANDALL '77**

Aug. 15, 2009

**PAUL J. MARTIN '77**

Aug. 13, 2009

**MARCY L. PORMANN '79**

Oct. 6, 2009

**FRANCIS J. REAVEY '79**

Nov. 18, 2009

**LOUIS A. PAPE '84**

Oct. 1, 2009

**WILLIAM BUELL '86**

Jun. 20, 2009

## In Memoriam

**DAVID V. D'ANTUONO '86**

Oct. 17, 2009

**HOLLY FERREIRA '86**

Oct. 25, 2009

**RONALD L. SUTO '87**

Oct. 4, 2009

**WILLIAM E. BUNTIN '89**

Aug. 9, 2009

**MICHAEL R. POPE '92**

May 8, 2009

**ERNEST SMITH, JR. '93**

Aug. 21, 2009

**JENNIFER D. RILEY '93**

Oct. 21, 2009

**SAM 'BUDDA' KELLER '95**

April 10, 2009

**RAYMOND CAINE '96**

Aug. 30, 2009

**ADAM D. KETELS '06**

Sept. 18, 2009

**CHRISTINE L. MARIANO '09**

Sept. 1, 2009

### Faculty and Staff

**LORRAINE NORRIS**

Nov. 1, 2009

**ANTHONY SIMONETTI**

Aug. 1, 2009

### Friends

**JOHN PAUL YENA**

Oct. 28, 2009

### Philip Terry Blitzer

#### Pioneering Admissions Representative

It is with great sadness that Johnson & Wales University notes the passing on Oct. 27, 2009 of Philip Terry Blitzer, longtime friend and colleague of the Admissions team and the university as a whole.

Half of a trail-blazing team, he and wife, Sally Gantz Blitzer, were mentors for what admissions representatives came to be — the first impression for many of JWU. Even in retirement, after 37 years of serving JWU, the Blitzers carried business cards identifying them as university ambassadors. "Without them and their dedication, JWU may not have grown to the size and magnitude we enjoy today," said Ken DiSaia '87, '92 M.B.A., vice president of enrollment management.

Born in Toledo, Ohio and a decorated Air Force veteran of World War II, Blitzer was a stand-up comedian. He attended the Max Reinhart Theater as a student and was chosen to perform on Broadway at the Winter Garden Theater.

Blitzer met Gantz, then a receptionist in J&W's Plantations Hall, and the couple married and moved to New Jersey. Asked if they'd mind spreading the Johnson & Wales word, the duo hit the road from New York to South Carolina and in between. In July 2000, the Admissions Center at The Yena Center on the Providence Campus was renamed in their honor. It is estimated the couple introduced more than 25,000 students to a career education.

"I think Phil could have found a reason for anyone to attend the university. He just truly believed in what we do here," DiSaia said.



Sally and Phil Terry Blitzer

"Phil's passing will leave a void in many of our lives. As he closed out many of our admissions meetings with the following toast, Phil would say 'Here's to us, God bless us. Who's like us? Damn few.'"

Blitzer leaves his wife of 43 years, Sally, of Narragansett, R.I., a son, Richard Rubien of Providence, two daughters, Susan Perry of Wrentham, Mass. and Vicki DiFolco of Barrington, two brothers, Frank Blitzer of Clearwater, Fla. and Charles Blitzer of Las Vegas, Nev., and seven grandchildren.



# marriages and unions

1979

**FREDERICK FORCZYK**  
and Kim Loan Thi Nguyen  
Sept. 29, 2007, PVD

1991

**KEITH BRANCHE**  
and Wendy Suter  
June 6, 2009, PVD

**DAVID PERIE**  
and Celeste Faraola  
Nov. 28, 2009, PVD

1993

**RICHARD ROBERTSON**  
and Michelle Robertson  
Aug. 1, 2009, PVD

1994

**DAVID BATTS**  
and Katina Williams  
July 17, 2009, CHS

**DIANE KARCZ**  
and Michael Nelson  
May 2, 2009, PVD

1996

**MICHELLE REHMER**  
and Kevin Jaenke  
Oct. 10, 2009, CHS

1997

**TANDRA STATON-FALU**  
and Herman Falu  
July 25, 2009, PVD

**MICHAEL ESTEN**  
and Susie Ghahremani  
Oct. 4, 2009, PVD

1998

**SHIRLEY TAYLOR**  
and Anthony Caramello  
Aug. 29, 2009, PVD

2000

**TERESA GARCIA**  
and Peter Romero Jr.  
July 11, 2009, PVD

2001

**STEPHANIE BOX**  
and Geoffrey Simmons  
May 30, 2009, PVD

**JENNIFER BROWN-HYNES**  
and Greg Hynes  
May 30, 2009, PVD

**AMANDA ROWAN**  
and Derek Calabro  
June 6, 2009, PVD

2002

**DALE BECK**  
and Tiffany Kay Snyder  
April 16, 2008, CHS

**ATIF CHAUDHRY '04**  
**M.B.A.** and **NAUREEN**  
**MALIK M.B.A. '04**  
July 2005, PVD

**BAIN HUTCHINSON**  
and Stephanie Blass  
Aug. 15, 2009, PVD

2003

**NATHAN WILL**  
and Sonja Eenigenburg  
Feb. 28, 2009, DEN

2004

**EMMERLINE WATKINS**  
and Drew Wewers  
May 22, 2009, CHS

2005

**AMBER ALLEY**  
and Paul Daniels  
Sept. 4, 2009, PVD

**MEGAN WOODRUFF**  
and Brandon Scott  
Nov. 14, 2009, CHS

2006

**DANIELLE DESIMONE**  
and Alexander Papaspyrou  
Oct. 3, 2009, PVD

**BRIGITT HART**  
and **ERIC GETZ '07**  
Oct. 9, 2009, DEN

**JENNIFER MCROBBIE**  
and Ryan Miller  
July 28, 2009, PVD

**TOVA SCHWARTZ**  
and David Scherzer  
Aug. 16, 2009, DEN

2007

**SIOBHAN GARNER**  
and Jorel Bedeau  
July 25, 2009, PVD

**KRISTEN CAPILLI**  
and Justin Ford  
Oct. 16, 2009, PVD

**SARAH SKLANKA**  
and Marcelino Raposo  
July 2, 2009, PVD

**VERONICA VILLAFANE**  
and Robert Carroll  
July 1, 2009, PVD

2008

**KRISTA CORLISS**  
and Clark Chris  
July 4, 2009, DEN

**DENNIS FERAY**  
and April Griffith  
June 15, 2009, PVD

**ERIN MAURER**  
and Ben Kadan  
July 2, 2009, CLT

2009

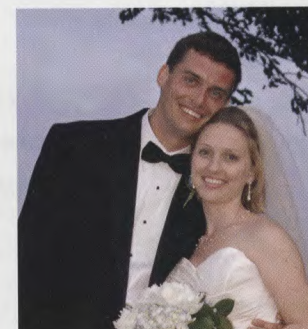
**ISSAC SAM MOSES, M.B.A.**  
and Barbara Marie Hodge  
April 11, 2009, PVD



▲ Jennifer and  
Ryan Miller



Diane Karcz and  
Michael Nelson



▼ Emmerline  
and Drew Wewers



Teresa and Peter Romero



2003

**CINDY ERAZO**  
and Edgar Erazo, NMI  
Alexander Emanuel

**SARA OLIVEIRA**  
and Jose Oliveira, PVD  
Alanna Rose

2007

**SHAWN SMIGAY**  
and Franklin Barnes, DEN  
Charlotte Oktober

2008

**TORYAN HOPSTAD-  
REDNER**  
and **KENDRA (KENDALL)  
HOPSTAD-REDNER, CLT**  
Sahygen Jade

1995

**DENNIS DIMAURO JR. '08  
M.B.A.**  
and Caryl DiMauro, PVD  
Mia Nycole

1997

**CHRISTINE MANCUSO '99  
M.B.A.**  
and Paul Kisiel, PVD  
Julia Rose

2001

**CAROLYN GLOSTER**  
and Stephen Gloster, PVD  
Abigail Mae and  
Clare Elizabeth

**DAWN WELLS**  
and James Wells, CHS  
Jayden Marie

**KAYELYNE BURGESS, PVD**  
Soraya Taylor Savannah

2002

**ZOE BAKER M.B.A.**  
and Jonathan Swai, PVD  
Caelen

**GRACE (LEE) HERR ,**  
and **THOMAS HERR '06, PVD**  
Kenji

1979

**ROBERT and BARB  
WOLFINGER, PVD**  
Abigail Grace


1980

**DAVID SMITH, PVD**  
Briar Rose

1989

**AMY NECKES and  
Dave Davis, PVD**  
Joshua Daniel

1991

**MARIANDL FRANK-VAN  
OTTERLOO**   
and Frits van Otterloo, PVD  
Giovanni Adriano

1992

**ROBIN MCCANN**  
and Jim McCann, PVD  
Lucy Elizabeth

1993

**KIM HOWLAND, PVD**  
Logan

1994

**ANASTASIA "STACEY"  
MACKENZIE**  
and John Ferguson, PVD  
Joseph

Keith Branch and  
Wendy Suter

V Herman and  
Tandra Staton-Falu

Tova Schwartz  
and David Scherzer

Bain and  
Stephanie Hutchinson

Susie and  
Michael Esten

## SUBMISSIONS

If there's news in your life to share with fellow alumni, please send us photos and announcements about recent weddings, unions and additions to your family.

### Submitting Images

To submit images from your event, please provide high resolution digital files (min. 300 dpi, 5 x 7 inches) or actual photographs.





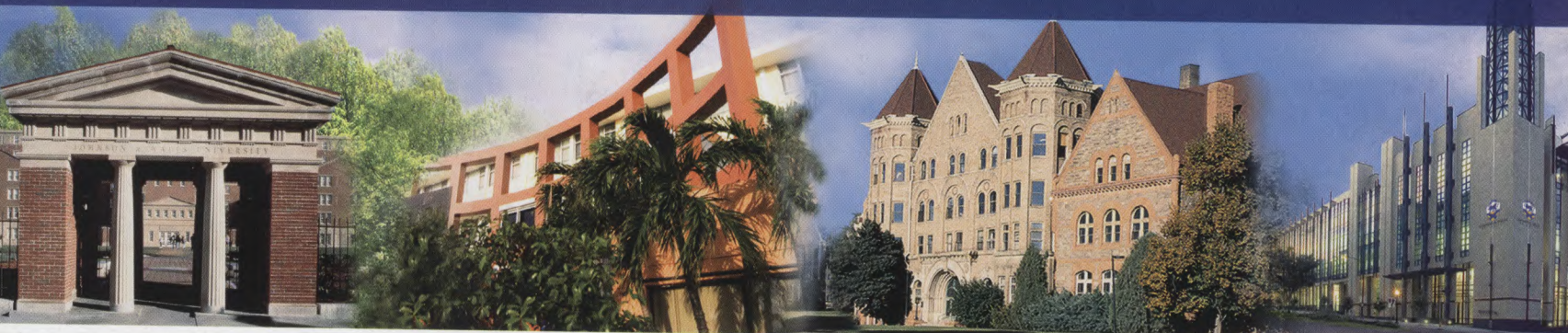
YOU'VE COME A LONG WAY...







AND SO HAVE WE.



Think how far you've come since college. Much has changed — for you and for JWU. If you haven't been back to campus, come for a visit and reconnect. While many of your favorite faculty are still here, you'll be surprised how much we've grown. Throughout all of this change, one thing remains the same. We still offer the unique educational approach that makes us a recognized leader in career education. What has changed, though, is how hard it is for students to afford a college degree today. Many students share the same dream you had — they just can't afford the education to make it possible.

Share the success you've achieved with others through a gift to the JWU Fund. Your support will make a difference and change the life of a student who wants the opportunity to achieve the same success you have.

Gifts can be made online. **Online >** [alumni.jwu.edu/jwufund](http://alumni.jwu.edu/jwufund)

JWU  
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UNIVERSITY



At the time Johnson & Wales Business School was founded, downtown Providence was a center of commerce unlike the educational hub it's become in the 21st century. Can you identify the space now occupied by JWU? Turn to pages 4–5.